

Red IPA (20220926) - 5%

Red IPA

Author: GHW@homebrewinguk.com

Type: All Grain

IBU : 45 (Tinseth)
 BU/GU : 0.93
 Colour : 24 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.037
 Original Gravity : 1.048
 Final Gravity : 1.010

Fermentables (1.25 kg)

954 g - Maris Otter Malt 6 EBC (76.5%)
 ^ Lot # 2500001777621
 ^ Brouwmaatje (NL) BM-BL.051.513.2/1
 183 g - Munich Malt 15 EBC (14.7%)
 ^ Brouwmaatje (NL) 051.043.8/1
 65 g - Caramalt 29.5 EBC (5.2%)
 ^ The Malt Miller (UK) MAL-01-014
 19 g - Crystal Medium 175 EBC (1.5%)
 ^ The malt Miller (UK) MAL-01-035
 19 g - Dark Crystal Malt 240 EBC (1.5%)
 ^ The Malt Miller (UK) MAL-01-002
 7 g - 30 min - Steep - Roasted Barley 1300 EB...
 ^ The Malt Miller (UK) MAL-02-007

Hops (27.1 g)

60 min - 4.7 g - Summit - 17% (40 IBU)

Hop Stand

10 min hopstand @ 80 °C
 10 min - 3.7 g - Amarillo (T90) - 8.4% (1 IBU)
 ^ The Malt Miller (UK) HOP-05-007
 10 min - 3.7 g - Simcoe - 12.2% (2 IBU)
 ^ Hopeye (GB) HE-50G-HOPS-SIMCOE (50 grams)
 10 min - 1.9 g - Mosaic - 11.6% (1 IBU)
 ^ Hopeye (GB) HP-50G-HOPS-MOSIAC (50 grams)
 10 min - 1.9 g - Nelson Sauvin (T90) - 10.7%...
 ^ The Malt Miller (UK) HOP-07-002

Dry Hops

4 days - 3.7 g - Amarillo (T90) - 8.4%
 ^ The Malt Miller (UK) HOP-05-007
 4 days - 3.7 g - Idaho 7 - 13.1%
 ^ The Malt Miller (UK) HOP-05-022
 4 days - 1.9 g - Columbus (T90) - 15.5%
 ^ The Malt Miller (UK) HOP-05-009
 4 days - 1.9 g - Simcoe - 12.2%
 ^ Hopeye (GB) HE-50G-HOPS-SIMCOE (50 grams)

Miscellaneous

Mash - 0.64 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.18 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.64 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.2 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 7.76 L
 Post-Boil Vol : 5.96 L

Mash Water : 3.72 L
 Sparge Water : 5.35 L
 Boil Time : 60 min
 Total Water : 9.07 L



24 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 71 °C - Strike Temp
 65 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 18 °C - 14 days - Carbonation
 18 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
 Ca 81 Mg 15 Na 50 Cl 75 SO 201

SO/Cl ratio: 2.7

Mash pH: 5.37

Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

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Recipe Notes

15L American red ale

2600g maris otter (77%)

500g Munich (15%)

175g caramalt (5%)

50g crystal medium (1.5%)

50g crystal dark (1.5%)

20g roast barley (this will be for colour if i think it needs it)

Summit 40 ibu at 60m

flame out hops

10g amarillo

10g simcoe

5g mosaic

5g nelson sauvin

dry hop

10g amarillo

10g Idaho 7

5g simcoe

5g colombus

Wlp001 California ale

mash at 65c for 60m, 60m boil

og 1048 fg 1009 abv 5.2% ibu 40 (plus whatever it picks up from the late and dry hop)