

100 IBU Red IPA - 8.7%

Imperial Red Ale

Author: Craft Beer Channel & Siren Craft Brew...

Type: All Grain

IBU : 100 (Tinseth)
 BU/GU : 1.21
 Colour : 57 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.061
 Original Gravity : 1.080
 Total Gravity : 1.082
 Final Gravity : 1.016

Fermentables (2.25 kg)

1.774 kg - Munich Malt 21 EBC (79%)
 ^ The Malt Miller (UK) MAL-00-077
 207 g - Caramunich I 101 EBC (9.2%)
 103 g - Crystal Medium 175 EBC (4.6%)
 ^ The malt Miller (UK) MAL-01-035
 103 g - Premium English Caramalt 60 EBC (4.6%)
 ^ The Malt Miller (UK) MAL-01-033
 59 g - Crystal DRC 300 EBC (2.6%)
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (91.7 g)

60 min - 3.4 g - CO2 Hop Extract (CO2Extract)...
 ^ The Malt Miller (GB) HOP-00-000
 30 min - 2.9 g - Simcoe (T90) - 13.3% (13 IBU)
 ^ The Malt Miller (UK) HOP-05-004
 15 min - 4.4 g - Simcoe (T90) - 13.3% (14 IBU)
 ^ The Malt Miller (UK) HOP-05-004
 5 min - 5.9 g - Simcoe (T90) - 13.3% (11 IBU)
 ^ The Malt Miller (UK) HOP-05-004

Hop Stand

30 min hopstand @ 80 °C
 30 min - 11.8 g - Amarillo (T90) - 8.4% (7 IBU)
 30 min - 8.8 g - Idaho 7 - 13.1% (8 IBU)
 30 min - 5.9 g - Simcoe (T90) - 13.3% (6 IBU)

Dry Hops

2 days - 20.6 g - Idaho 7 - 13.1%
 2 days - 17.7 g - Amarillo (T90) - 8.4%
 2 days - 10.3 g - Simcoe (T90) - 13.3%

Miscellaneous

Mash - 2.6 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.56 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.55 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.32 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 3.51 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004

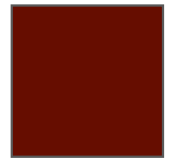
Yeast

1.2 pkg - White Labs California Ale WLP001

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

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

Mash Water : 6.74 L
 Sparge Water : 3.3 L
 Boil Time : 60 min
 Total Water : 10.04 L



57 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 73.3 °C - Strike Temp
 67 °C - 60 min - Temperature
 75 °C - 10 min - Mash out

Fermentation Profile

01 Ale + DR + Conditioning
 20 °C - 8 days - Primary
 22 °C - 4 days - Diacetyl rest
 3 °C - 2 days - Dry Hopping
 20 °C - 14 days - Carbonation
 20 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 93 Mg 15 Na 95 Cl 50 SO 250

SO/Cl ratio: 5

Mash pH: 5.4

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

Target: ABV = 8.4 %, IBU = 100, OG = 1.078, FG = 1.012.