

Alaskan Red IPA

an All Grain **American IPA** by **Mathieu Gagne** from Quat' graines

Fermentables

Amount	Fermentable	Use
4.5 kg	Maris Otter Pale (UK)	Mash
0.45 kg	Munich (BE)	Mash
0.23 kg	Extra Dark Crystal 120L (UK)	Steep
0.23 kg	Crystal 45L (UK)	Steep
0.11 kg	Carafa I (DE)	Mash

Hops

Amount	Hop	Time
18.0 g	Summit (US)	45 min
28.0 g	Cascade (US)	20 min
28.0 g	Centennial (US)	5 min
28.0 g	Mosaic™ (US)	5 min

Yeasts

Name	Lab/Product
Dusseldorf Alt Yeast	White Labs WLP036

Stats

Batch & Boil

Batch Size	Boil Time
19.0 L	60 min

Properties

OG	FG	IBU
1.059	1.019 ↑	66
ABV	Color	Balance
5.3% ↓	18 SRM ↑	Very Bitter

Notes

Created a variant to speed things up.

Original recipe: <https://beerandbrewing.com/alaskan-red-red-ipa-beer-recipe/>

Brewhouse efficiency: 72%

OG: 1.060

FG: 1.014

IBUs: 72

ABV: 5.9%

WATER CALIBRATION

Montreal Water Profile: <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=XMVGXXB>

Add 6ml of lactic acid to mash water.

DIRECTIONS

Mill the grains and mix with 3.4 gallons (12.7 l) of 163°F (73°C) strike water to reach a mash temperature of 152°F (67°C). Hold this temperature for 60 minutes. Vorlauf until your runnings are clear, then run off into the kettle. Sparge the grains with 3.9 gallons (14.7 l) and top up as necessary to obtain 6 gallons (23 l) of wort. Boil for 60 minutes, following the hops schedule.

After the boil, chill the wort to slightly below fermentation temperature, about 60°F (16°C). Aerate the wort with pure oxygen or filtered air and pitch the yeast. Ferment at 65°F (18°C) for 7 days, then let the temperature rise to 68°F (20°C) and hold for an additional 7 days, then crash the beer to 35°F (2°C). Bottle or keg the beer and carbonate to approximately 2.25 volumes of CO₂.