

# RED IPA

Est Batch Size: 10 L	Est Bitterness: 60 IBU	Est Color: 27 EBC
Type: All Grain	Boil Time: 90 min	Fermentation: Ale, Two Stage
Batch Size: 10.00 L	End of Boil Vol: 14.50 L	Efficiency: 70.00 %
Boil Size: 22.46 L	Final Bottling Vol: 8.30 L	Est Mash Efficiency: 96.8 %

## Prepare for Brewing

- Hydrate yeast with 190 ml warm water
- Clean and Prepare Brewing Equipment
- Total Water Needed: 25.5 L

## Mash or Steep Grains

### Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.50 kg	CHÂTEAU PILSEN 2RS (3.0 EBC)	Grain	1	48.4 %	0.98 L
0.50 kg	CHÂTEAU CARA GOLD® (120.0 EBC)	Grain	2	16.1 %	0.33 L
0.50 kg	CHÂTEAU VIENNA (5.5 EBC)	Grain	3	16.1 %	0.33 L
0.30 kg	CHÂTEAU CARA RUBY® (50.0 EBC)	Grain	4	9.7 %	0.20 L
0.30 kg	CHÂTEAU DIASTATIC (3.0 EBC)	Grain	5	9.7 %	0.20 L

### Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 8 L of water at 73.1 C	66.7 C	60 min

- Fly sparge with 17.5 L water at 75.6 C
- Add water to achieve boil volume of 22.5 L
- Estimated pre-boil gravity is 10 Brix

### Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
15.00 g	Chinook [11.00 %] - Boil 60.0 min	Hop	6	32.7 IBUs	-
10.00 g	Chinook [11.00 %] - Boil 30.0 min	Hop	7	16.8 IBUs	-
8.00 ml	Spindasol SB1 (End of Boil)	Fining	8	-	-

### Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
15.00 g	Simcoe [13.00 %] - Steep/Whirlpool 15.0 min, 85.0 C	Hop	9	6.5 IBUs	-
15.00 g	Centennial [10.00 %] - Steep/Whirlpool 10.0 min, 85.0 C	Hop	10	3.6 IBUs	-

- Estimated Post Boil Vol: 14.50 L and Est Post Boil Gravity: 16 Brix

## Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 10.00 L

## Pitch Yeast and Measure Gravity and Volume

### Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.0 pkg	FERMOALE AY3 (AEB #AY3)	Yeast	11	-	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 16 Brix)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 10.00 L)

### Fermentation

- Primary Fermentation (4.00 days at 19.4 C ending at 19.4 C)
- Secondary Fermentation (10.00 days at 19.4 C ending at 19.4 C)

## Dry Hop and Bottle/Keg

### Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU	Volume
10.00 g	Centennial [10.00 %] - 3.0 Days Before Bottling for 5.0 Days	Hop	12	0.0 IBUs	-
10.00 g	Simcoe [13.00 %] - 3.0 Days Before Bottling for 5.0 Days	Hop	13	0.0 IBUs	-
8.00 ml	Spindasol SB3 (Bottling)	Fining	14	-	-

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 4 Brix)
- Date Bottled/Kegged: \_\_\_\_\_ - Carbonation: Bottle with 45 g Table Sugar
- Age beer for 30.00 days at 18.3 C
- Drink and enjoy!