

# RedRum IPA Clone

American IPA (14 B)

**Type:** All Grain  
**Batch Size:** 23,00 l  
**Boil Size:** 28,92 l  
**Boil Time:** 60 min  
**End of Boil Vol:** 26,87 l  
**Final Bottling Vol:** 23,50 l  
**Fermentation:** Ale, Two Stage

**Date:** 27 Jan 2015  
**Brewer:** NStorm  
**Asst Brewer:**  
**Equipment:** 28/36l mash tun/boiler  
**Efficiency:** 72,00 %  
**Est Mash Efficiency:** 80,9 %  
**Taste Rating:** 30,0



## Taste Notes:

### Prepare for Brewing

- ☐ Create a yeast starter with 1,50 l of wort
- ☐ Clean and Prepare Brewing Equipment
- ☐ Total Water Needed: 36,87 l

### Mash or Steep Grains

#### Mash Ingredients

Amt	Name	Type	#	%/IBU
4,00 kg	Pale Ale (BestMälz) (5,0 EBC)	Grain	1	57,1 %
1,00 kg	Carared (Weyermann) (47,3 EBC)	Grain	2	14,3 %
1,00 kg	Melanoidin (BestMälz) (80,0 EBC)	Grain	3	14,3 %
1,00 kg	Vienna (BestMälz) (8,0 EBC)	Grain	4	14,3 %

#### Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 18,26 l of water at 75,7 C	68,9 C	45 min
Mash Out	Add 7,30 l of water at 94,7 C	75,6 C	10 min

- ☐ Fly sparge with 11,32 l water at 75,6 C
- ☐ Add water to achieve boil volume of 28,92 l
- ☐ Estimated pre-boil gravity is 1,058 SG

#### Boil Ingredients

Amt	Name	Type	#	%/IBU
30,00 g	Warrior [15,00 %] - Boil 60,0 min	Hop	5	41,0 IBUs
25,00 g	Citra [13,40 %] - Boil 10,0 min	Hop	6	11,1 IBUs
20,00 g	Centennial [10,00 %] - Boil 10,0 min	Hop	7	6,6 IBUs

- ☐ Estimated Post Boil Vol: 26,87 l and Est Post Boil Gravity: 1,065 SG

### Cool and Transfer Wort

- ☐ Cool wort to fermentation temperature
- ☐ Transfer wort to fermenter
- ☐ Add water if needed to achieve final volume of 23,00 l

### Pitch Yeast and Measure Gravity and Volume

#### Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1,0 pkg	Ringwood Ale (Wyeast Labs #1187) [124,21 ml]	Yeast	8	-

- ☐ Measure Actual Original Gravity \_\_\_\_\_ (Target: 1,065 SG)
- ☐ Measure Actual Batch Volume \_\_\_\_\_ (Target: 23,00 l)
- ☐ Add water if needed to achieve final volume of 23,00 l

### Fermentation

- ☐ 27 Jan 2015 - Primary Fermentation (4,00 days at 19,4 C ending at 19,4 C)
- ☐ 31 Jan 2015 - 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
25,00 g	Citra [13,40 %] - Dry Hop 7,0 Days	Hop	9	0,0 IBUs
20,00 g	Centennial [10,00 %] - Dry Hop 7,0 Days	Hop	10	0,0 IBUs

- ☐ Measure Final Gravity: \_\_\_\_\_ (Estimate: 1,021 SG)
- ☐ Date Bottled/Kegged: 10 Feb 2015 - Carbonation: Bottle with 138,23 g Corn Sugar
- ☐ Age beer for 30,00 days at 18,3 C
- ☐ 12 Mar 2015 - Drink and enjoy!

### Notes