

# Red Ipa

Red IPA (21 B)

**Type:** All Grain  
**Batch Size:** 120,00 L  
**Boil Size:** 140,00 L  
**Boil Time:** 60 min  
**End of Boil Vol:** 138,11 L  
**Final Bottling Vol:** 120,00 L  
**Fermentation:** Ale, Two Stage

**Date:** 17 May 2022  
**Brewer:** BR Craft  
**Asst Brewer:**  
**Equipment:** Experimental  
**Efficiency:** 72,00 %  
**Est Mash Efficiency:** 72,0 %  
**Taste Rating:** 30,0



**Taste Notes:**

## Ingredients

Amt	Name	Type	#	%/IBU	Volume
25,00 kg	Malte Pilsen Agrária (4,0 EBC)	Grain	1	79,9 %	16,30 L
4,00 kg	Munich II (Weyermann) (23,0 EBC)	Grain	2	12,8 %	2,61 L
2,00 kg	Carared (Weyermann) (45,0 EBC)	Grain	3	6,4 %	1,30 L
0,30 kg	Carafa III (Weyermann) (1400,0 EBC)	Grain	4	1,0 %	0,20 L
100,00 g	Idaho Gem [13,60 %] - Boil 15,0 min	Hop	5	20,1 IBUs	-
50,00 g	Comet [9,80 %] - Boil 15,0 min	Hop	6	7,2 IBUs	-
150,00 g	Idaho #7 [13,00 %] - Steep/Whirlpool 20,0 min, 90,2 C	Hop	7	12,4 IBUs	-
100,00 g	Comet [9,80 %] - Steep/Whirlpool 20,0 min, 90,2 C	Hop	8	6,3 IBUs	-
5,0 pkg	Verdant IPA (Lallemand #-) [23,66 ml]	Yeast	9	-	-
250,00 g	Comet [9,80 %] - 4,0 Days Before Bottling for 4,0 Days	Hop	10	0,0 IBUs	-
250,00 g	Idaho #7 [13,00 %] - 4,0 Days Before Bottling for 4,0 Days	Hop	11	0,0 IBUs	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,058 SG  
**Est Final Gravity:** 1,014 SG  
**Estimated Alcohol by Vol:** 5,9 %  
**Bitterness:** 46,1 IBUs  
**Est Color:** 26,6 EBC

**Measured Original Gravity:** 1,058 SG  
**Measured Final Gravity:** 1,014 SG  
**Actual Alcohol by Vol:** 5,8 %  
**Calories:** 548,5 kcal/l

## Mash Profile

**Mash Name:** Temperature Mash, 2 Step, Medium Body  
**Sparge Water:** 81,36 L  
**Sparge Temperature:** 78,0 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,63  
**Measured Mash PH:** 5,20

**Total Grain Weight:** 31,30 kg  
**Grain Temperature:** 22,2 C  
**Tun Temperature:** 22,2 C  
**Target Mash PH:** 5,20  
**Mash Acid Addition:** None  
**Sparge Acid Addition:** None

## Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 89,99 L of water at 70,7 C	65,0 C	60 min
Mash Out	Heat to 78,0 C over 10 min	78,0 C	10 min

**Sparge:** Fly sparge with 81,36 L water at 78,0 C

**Mash Notes:** Two step profile with a protein rest for mashes with unmodified grains or adjuncts. Temperature mash for use when mashing in a brew pot over a heat source such as the stove. Use heat to maintain desired temperature during the mash.

## Carbonation and Storage

**Carbonation Type:** Keg  
**Pressure/Weight:** 86,48 KPA  
**Keg/Bottling Temperature:** 7,2 C  
**Fermentation:** Ale, Two Stage  
**Fermenter:**

**Volumes of CO2:** 2,3  
**Carbonation Est:** Keg with 86,48 KPA  
**Carbonation (from Meas Vol):** Keg with 86,48 KPA

**Age for:** 21,00 days

**Storage Temperature:** 9,0 C

### Notes

Fermentou por 8 dias, começando em 18° e subindo até 20° após 3 dias. Maturou por 21 dias, começando em 9° e baixando até 0°. Dry hopping por 4 dias no final da maturação, pode ser usado Clearmax MF após para deixar a cerveja mais límpida.

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