

Red IPA

A ProMash Recipe Report

BJCP Style and Style Guidelines

14-B India Pale Ale, American IPA

Min OG:	1.056	Max OG:	1.075	
Min IBU:	40	Max IBU:	72	
Min Clr:	6	Max Clr:	15	Color in SRM, Lovibond

Recipe Specifics

Batch Size (Gal):	5.00	Wort Size (Gal):	5.00
Total Grain (Lbs):	13.75		
Anticipated OG:	1.062	Plato:	15.31
Anticipated SRM:	13.4		
Anticipated IBU:	80.8		
Brewhouse Efficiency:	75	%	
Wort Boil Time:	60	Minutes	

Pre-Boil Amounts

Evaporation Rate:	15.00	Percent Per Hour	
Pre-Boil Wort Size:	5.88	Gal	
Pre-Boil Gravity:	1.053	SG	13.11 Plato

Formulas Used

Brewhouse Efficiency and Predicted Gravity based on Method #1, Potential Used.

Final Gravity Calculation Based on Points.

Hard Value of Sucrose applied. Value for recipe: 46.2100 ppppg

% Yield Type used in Gravity Prediction: Fine Grind Dry Basis.

Color Formula Used: Morey

Hop IBU Formula Used: Rager

Additional Utilization Used For Plug Hops: 2 %

Additional Utilization Used For Pellet Hops: 10 %

Grain/Extract/Sugar

%	Amount	Name	Origin	Potential	SRM
80.0	11.00 lbs.	Malteurop 2-Row Malt	USA	1.030	2
10.9	1.50 lbs.	CaraRed	Germany	1.030	20
7.3	1.00 lbs.	Melanoidin Malt		1.033	35
1.8	0.25 lbs.	Crystal 150L	Great Britain	1.033	150

Potential represented as SG per pound per gallon.

Hops

Amount	Name	Form	Alpha	IBU	Boil Time
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1.00 oz.	Columbus	Pellet	13.90	57.8	45 min
0.50 oz.	Falconers Seven Seas	Pellet	9.90	6.1	15 min
1.00 oz.	Cascade	Pellet	5.05	4.7	10 min
0.50 oz.	Falconers Seven Seas	Pellet	9.90	4.6	10 min
1.00 oz.	Falconers Seven Seas	Pellet	9.90	7.7	1 min
1.00 oz.	Cascade	Pellet	5.05	0.0	Dry Hop
1.00 oz.	Falconers Seven Seas	Pellet	9.90	0.0	Dry Hop

Yeast

DCL Yeast S-05 SafAle American Ale

Water Profile

Profile:	
Profile known for:	
Calcium(Ca):	0.0 ppm
Magnesium(Mg):	0.0 ppm
Sodium(Na):	0.0 ppm
Sulfate(SO4):	0.0 ppm
Chloride(Cl):	0.0 ppm
biCarbonate(HCO3):	0.0 ppm
pH:	0.00


Mash Schedule

Mash Type:	Single Step	
Grain Lbs:	13.75	
Water Qts:	20.63	Before Additional Infusions
Water Gal:	5.16	Before Additional Infusions
Qts Water Per Lbs Grain:	1.50	Before Additional Infusions

<i>Rest</i>	<i>Temp</i>	<i>Time</i>
Saccharification Rest:	153	60 Min
Mash-out Rest:	0	0 Min
Sparge:	170	0 Min

Total Mash Volume Gal: 6.26 - Dough-In Infusion Only

All temperature measurements are degrees Fahrenheit.

 Mash Schedule

Generated with [ProMash Brewing Software](#)