Specialty IPA, Red

Prepare for silent running, the Hunt for Red October begins with a depth charged IPA. Torpedo your taste buds with Amarillo, El Dorado, and Simcoe. At Periscope depth, expect a red dawn as you stare down the barrel of a now empty pint. Rig for dive and report leaks.

**OG=1.057, FG=1.014, ABV=5.6%, IBU=66.6**

KIT INVENTORY

\*Store liquid yeast and Hops in the refrigerator

Grain Bill:

5.5 lb. Great Western Premium 2row

5.5 lb. Simpsons Maris Otter

1 lb. Briess Crystal 80L

.13 lb. Briess Roasted Barley

Hops:

1 oz. Chinook (60min)

1 oz. Amarillo (10min)

1 oz. El Dorado (5min)

1 oz. Simcoe (0min)

1 oz. Amarillo (Dry Hop)

Yeast:

1st choice Wyeast- 1272 American Ale II (60-72°F)

Bottling Primer:

5 oz. Priming Sugar (Corn Sugar)

BREW DAY

Mash 153°F (67°C) for 60 min.

Sparge to achieve 6.5

Boil for 1 hour.

5.5 ending kettle volume

Ferment at 60-72°F (15-22°C)

TIPS & TRICKS

We recommend boiling your hops in a hop bag (muslin sock) or straining them out before primary fermentation.

Adding Irish moss or Whirlfloc to your boil for the last 15 min. is a nice touch for better clarity, but not essential. (Not included in kit)

**Dry Hopping**: Transfer (rack) the beer by siphoning to a 5-gallon secondary fermenter. At this point add **1 oz. Amarillo** to the fermenter (Dry Hop). Allow your beer to finish fermenting and absorb the fresh hop aromas. Approx. 1 to 2 weeks.

Notes:

|  |  |
| --- | --- |
| Brew Date |  |
| Strike Water Volume/Temp |  |
| Dough in Time |  |
| Mash out Time |  |
| Sparge Water Volume |  |
| Pre-Boil Gravity |  |
| Boil Start Time |  |
| Hop Addition 1  Added @ |  |
| Hop Addition 2  Added @ |  |
| Hop Addition 3  Added @ |  |
| Hop Addition 4  Added @ |  |
| Boil End Time |  |
| Original Gravity |  |
| Secondary  Date |  |
| Dry Hop  Date |  |
| Final Gravity |  |
| Date |  |
| Packaging  Date |  |