Brick Road Red IPA Recipe

Try Dan's recipe from his YouTube video!

Ingredients:



Brick Road Craft Columbus Red IPA 1.8kg

Brick Road Light LME 1.5kg

Brick Road Light DME 1kg

Lallemand BRY-97 West Coast Ale Yeast 11g

50g Columbus Hops

50g Cascade Hops

50g Mosaic Hops

50g Talus Hops

Method:

1/ Clean and sanitise fermenter and associated equipment for brewing.

2/ Dissolve all of the liquid LME, Red IPA can and DME concentrates with 3-4L of boiling water in a large jug or boiling pot and add to fermenter.

Fill to a total of 23L with quality cold brewing water, achieving a starting wort temperature of 18-20 +/- 1°C.

3/ Sprinkle dried yeast onto wort surface and ferment for approximately 4 days.

4/ Day 5 - Add 50g Columbus and 50g Cascade hop pellets to the fermenter and continue to ferment.

5/ Day 7 - Add 50g Mosaic and 50g Talus hop pellets to the fermenter and continue to ferment.

6/ Once all signs of fermentation have ceased for at least 24 hours (check this with hydrometer), then crash cool as close to 2 degrees as possible.

6/ Add clarification agent as per manufacturer instruction.

7/ 48-72 hours later transfer to keg or bottle using standard practices minimizing oxygen pick up.

8/ 2 -3 weeks later consume and enjoy!

Note this beer will age well for months to come