League The Rooster (PE)

Red IPA (21 B)

Type: Partial Mash
Batch Size: 23.00 L
Boil Size: 7.00 L
Boil Time: 30 min
Final Bottling Vol: 21.49 L
Fermentation: Ale with Diacetyl Rest

Date: 29 Dec 2019
Efficiency: 55.00 %
Est Mash Efficiency: 59.5 %



Brewing Notes:
The average temperature of the 15 min hop stand should be around 85C. Note, this recipe uses a high sulphate to chloride ratio (3:1) when the flavour minerals are used. This is meant to accentuate the dryness and hoppiness of the beer.

1. Heat 6.25L of water to 70C, remove from heat, add grains mixing thoroughly, cover and let steep for 30 min.
2. When complete, remove grains and rinse with 3L of warm water.
3. Top up to a total boil volume of 7L.
4. If flavour minerals are available, add to boil. Boil for 30 min adding boil hops as indicated.
5. If available, add yeast nutrient 10 min prior to the end of boil.
6. When complete, remove from heat, let cool to 90C, add steep/whirlpool hops, cover and let stand for 15 min.
7. Dissolve the LME and Brew Enhancer as normal.
8. Strain out hops, add liquid to the LME mixture, and top up to 23 L.
9. Pitch at 18C, maintain for 3 days then let rise to 20C.
10. Once the fermentation is near completion, add the dry hops and raise the temp to 22C for a diacetyl rest. Maintain temp for another 5 days.
11. If possible, cold crash for a few days before packaging.
12. Carbonate to 2.6 - 2.7 volumes of CO2.

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.300 kg	Gladfield Aurora Malt (58.0 EBC)	Grain	1	25.2 %	0.85 L
0.480 kg	Gladfield Red Back Malt (65.0 EBC)	Grain	2	9.3 %	0.31 L
0.280 kg	Gladfield Shepherds Delight Malt (300.0 EBC)	Grain	3	5.4 %	0.18 L

Mash Steps

Name	Description	Step Temperature	Step Time
Mash Step	Add 6.18 L of water and heat to 67.0 C over 0 min	67.0 C	30 min

Add water to achieve boil volume of 7.00 L
Estimated pre-boil gravity is 1.053 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
9.00 g	Gypsum (Calcium Sulfate) (Boil)	Water Agent	4	-	-
3.30 g	Calcium Chloride (Boil)	Water Agent	5	-	-
50.00 g	Chinook [12.40 %] - Boil 30.0 min	Hop	6	46.9 IBUs	-
1.50 g	Yeast Nutrient (Boil 10.0 mins)	Other	7	-	-

Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
35.00 g	Centennial [9.80 %] - Steep/Whirlpool 15.0 min, 85.0 C	Hop	8	5.6 IBUs	-
35.00 g	Columbus (Tomahawk) [15.30 %] - Steep/Whirlpool 15.0 min, 85.0 C	Hop	9	8.8 IBUs	-

Estimated Post Boil Vol: 6.58 L and Est Post Boil Gravity: 1.058 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	Volume
1.000 kg	Mangrove Jacks Brew Enhancer [Primary] (5.9 EBC)	Dry Extract	10	19.4 %	0.66 L
2.100 kg	Light Pure Liquid Malt Extract (MJ) [Primary] (6.5 EBC)	Extract	11	40.7 %	1.47 L
2.0 pkg	US West Coast (Mangrove Jack's #M44)	Yeast	12	-	-

Measure Actual Original Gravity _____ (Target: 1.058 SG)
Measure Actual Batch Volume _____ (Target: 23.00 L)

Fermentation

29 Dec 2019 - Primary Fermentation (3.00 days at 18.0 C ending at 18.0 C)
01 Jan 2020 - Secondary Fermentation (6.00 days at 20.0 C ending at 20.0 C)
07 Jan 2020 - Tertiary Fermentation (5.00 days at 22.0 C ending at 22.0 C)

Dry Hop and Bottle/Keg

Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU	Volume
65.00 g	Centennial [9.80 %] - Dry Hop 5.0 Days	Hop	13	0.0 IBUs	-
65.00 g	Columbus (Tomahawk) [15.30 %] - Dry Hop 5.0 Days	Hop	14	0.0 IBUs	-

Measure Final Gravity: _____ (Estimate: 1.011 SG)
Date Bottled/Kegged: - Carbonation: Bottle with 126.38 g Corn Sugar