League The Rooster (AG) 60L

Red IPA (21 B)

Type: All Grain
Batch Size: 60.00 L
Boil Size: 69.12 L
Boil Time: 60 min
Final Bottling Vol: 57.00 L
Fermentation: Ale with Diacetyl Rest

Date: 19 Nov 2025
Efficiency: 75.00 %
Est Mash Efficiency: 78.8 %



Brewing Notes:
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.

The large dry hop additions should cause some 'dry hop creep' which will result in additional fermentation of previously unfermentable sugars. A lower FG and higher ABV than is predicted can be expected.

The suggested mineral additions assume an average NZ water profile and should be fine for most NZ water sources. The target water profile in ppm is Ca - 100, Mg - 10, Na - 10, SO4 - 150, Cl - 50.

1. If flavour minerals are available, add to boil only as mash pH is taken care of with the acid malt. The target mash pH is 5.3 (5.2 - 5.4).
2. If available, add sufficient lactic acid to the sparge water to lower the pH to ~5.6 prior to heating (~ 0.5 - 1.0 ml/10l lactic acid depending on water source).
3. If available, add kettle finings and yeast nutrient 15 min before the end of boil.
4. Cool the wort to 80C, add the whirlpool hops and maintain 80C for 15 min. Once complete, cool the wort quickly to transfer temperature.
5. It is recommended that the yeast be rehydrated per the manufacturer's instructions. Pitch at 18C and maintain for 3 days then let rise to 20C.
6. Once the fermentation is near completion, add the dry hops and raise the temp to 22C for a diacetyl rest. Maintain temp for approximately another 5 days.
7. Once fermentation is complete, lower the temperature to 2C and hold for 2 - 3 days prior to packaging.
8. Use care to minimize or eliminate exposure to oxygen during dry hopping, cold crashing and packaging.
9. Carbonate to 2.6 - 2.7 volumes of CO2.

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
6.000 kg	Gladfield Ale Malt (6.0 EBC)	Grain	1	39.6 %	3.91 L
3.450 kg	Gladfield Aurora Malt (58.0 EBC)	Grain	2	22.7 %	2.25 L
3.450 kg	Gladfield Vienna Malt (6.8 EBC)	Grain	3	22.7 %	2.25 L
1.250 kg	Gladfield Red Back Malt (65.0 EBC)	Grain	4	8.2 %	0.81 L
0.700 kg	Gladfield Shepherds Delight Malt (300.0 EBC)	Grain	5	4.6 %	0.46 L
0.320 kg	Gladfield Sour Grapes Malt (acid malt) (4.0 EBC)	Grain	6	2.1 %	0.21 L

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 47.86 L of water at 72.4 C	67.0 C	60 min
Mash Out	Heat to 76.0 C over 10 min	76.0 C	10 min

◯ Fly sparge with 36.46 L water at 77.0 C
◯ Add water to achieve boil volume of 69.12 L
◯ Estimated pre-boil gravity is 1.053 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
115.00 g	Chinook [11.50 %] - Boil 60.0 min	Hop	7	51.8 IBUs	-
21.90 g	Gypsum (Calcium Sulfate) (Boil)	Water Agent	8	-	-
7.60 g	Calcium Chloride (Boil)	Water Agent	9	-	-
1.50 Items	Whirlfloc Tablet (Boil 15.0 mins)	Fining	10	-	-
3.50 g	Yeast Nutrient (Boil 15.0 mins)	Other	11	-	-

Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
100.00 g	Centennial [6.60 %] - Steep/Whirlpool 15.0 min, 80.0 C	Hop	12	2.9 IBUs	-
100.00 g	Columbus (Tomahawk) [12.00 %] - Steep/Whirlpool 15.0…	Hop	13	5.3 IBUs	-

◯ Estimated Post Boil Vol: 65.62 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 60.00 L

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
6.0 pkg	US West Coast (Mangrove Jack's #M44)	Yeast	14	-	-

◯ Measure Actual Original Gravity _____ (Target: 1.058 SG)
◯ Measure Actual Batch Volume _____ (Target: 60.00 L)

Fermentation

◯ 19 Nov 2025 - Primary Fermentation (3.00 days at 18.0 C ending at 18.0 C)
◯ 22 Nov 2025 - Secondary Fermentation (6.00 days at 20.0 C ending at 20.0 C)
◯ 28 Nov 2025 - 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
150.00 g	Centennial [6.60 %] - 5.0 Days Before Bottling for 5.0 Days	Hop	15	0.0 IBUs	-
150.00 g	Columbus (Tomahawk) [12.00 %] - 5.0 Days Before Bottlin…	Hop	16	0.0 IBUs	-
35.00 g	Chinook [11.50 %] - 5.0 Days Before Bottling for 5.0 Days	Hop	17	0.0 IBUs	-

◯ Measure Final Gravity: _____ (Estimate: 1.010 SG)
◯ Date Bottled/Kegged: - Carbonation: Keg with 16.06 PSI