

BEE STING IPA – RED IPA

IPA – RED IPA

OVERVIEW

Caramel and Toffee notes are backed up by an assertive bitterness and punchy citrus and pine hop character.

BATCH STATISTICS

MASH WATER:	21.05 LITRES
SPARGE WATER:	9.45 LITRES
PRE BOIL VOLUME:	25.92 LITRES
BOIL TIME:	60 MINUTES
FINAL VOLUME:	21 LITRES
ORIGINAL GRAVITY:	1.062
FINAL GRAVITY:	1.013
ASSUMED EFFICIENCY:	72%
ABV:	6.43%
BITTERNESS:	44.6 IBU
COLOUR:	15.1 EBC

FERMENTABLES

JOE WHITE MALTINGS – PALE MALT, TRADITIONAL ALE – 3.7 KG
WEYERMANN – MUNICH I – 0.6 KG
WEYERMANN – PALE RYE MALT – 0.6 KG
JOE WHITE MALTINGS – CRYSTAL, DARK – 0.35 KG
JOE WHITE MALTINGS – LIGHT CRYSTAL – 0.35 KG
BRIESS – VICTORY MALT (BISCUIT) – 0.25 KG

MASH PROFILE

SACC REST	67°C FOR 60 MINUTES
MASH OUT	75°C FOR 15 MINUTES

HOPS

BOIL – CENTENNIAL – 15g – 10% AA – 60 MINS – 16.5 IBU
BOIL – SIMCOE – 10g – 13% AA – 30 MINS – 10.7 IBU
BOIL – WHIRLFLOC – 1 ITEMS – 15 MINS
BOIL – CENTENNIAL – 20g – 10% AA – 10 MINS – 7.6 IBU
BOIL – SIMCOE – 20g – 13% AA – 10 MINS – 9.8 IBU
DRY HOP – SIMCOE – 70g – ON DAY 6
DRY HOP – CENTENNIAL – 65g – ON DAY 6

YEAST

LALLEMAND (LALBREW) BRY-97 – AMERICAN WEST COAST ALE (2 PKG)
ATTENUATION: 80%
FERMENTATION TEMP RANGE: 15°C – 22°C
*USE OUR SUBSTITUTE CHART FOR AN ALTERNATIVE

FERMENTATION PROFILE

18°C FOR 1 days
18°C FOR 3 days
20°C FOR 3 days
22°C FOR 1 days

WATER CHEMISTRY

MASH – CALCIUM CHLORIDE (CaCl2) – 2.48 G
MASH – EPSOM SALT (MgSO4) – 1.52 G
MASH – GYPSUM (CaSO4) – 4.14 G
SPARGE – CALCIUM CHLORIDE (CaCl2) – 1.11 G
SPARGE – EPSOM SALT (MgSO4) – 0.68 G
SPARGE – GYPSUM (CaSO4) – 1.86 G

*ONLY USE WATER CHEMISTRY ADDITIONS IF USING RO WATER

NOTES

FRESH, CITRUS HOP FLAVOURS AND AROMAS. STRONG MALT PROFILE WITH NOTES OF TOFFEE AND CARAMEL AND FAINT ROASTED NOTES. ASSERTIVE CLEAN BITTERNESS BALANCED WITH THE MALT FINISH. RYE SPICE SITS IN THE BACKGROUND. A GREAT BEER FOR ALL YEAR ROUND WITH A NICE MALTY BODY FOR WINTER AND A FRESH CITRUS HIT FOR SUMMER.
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