



# NEW ZEALAND RED IPA



## ALL-GRAIN METHOD (13517)

- 5kg Coopers Ale Malt



## SPECIALTY MALTS

- 0.5kg GF Red Back
- 0.4kg GF Aurora
- 0.4kg GF Shepherd's Delight
- 0.2kg JW Wheat Malt



## SUGGESTED YEAST

### Liquid:

- Wyeast 1056 American Ale

### Dry:

- SafAle US-05
- Lallemend BRY-97
- MG American Ale
- MJ M44 West Coast



## HOPS

Note: Times refer to 'time remaining in boil'

- |                             |                                |
|-----------------------------|--------------------------------|
| ▪ 15g Pacific Jade @ 60 min | ▪ 30g Rakau @ 0                |
| ▪ 30g Rakau @ 30 min        | ▪ 60g Amarillo @ DH (5 days)   |
| ▪ 30g Amarillo @ 0          | ▪ 60g Centennial @ DH (5 days) |
| ▪ 30g Centennial @ 0        | ▪ 60g Rakau @ DH (5 days)      |



## OTHER ADDITIONS

Note times refer to 'time remaining in boil'

- Whirlfloc Tablet @ 10 min (Boil)

A beginner brewing guide with instructions can be located on our website: [brewmart.com.au](http://brewmart.com.au), All Grain Recipes



## BREWDAY RECORD KEEPING

Date Brewed: .....

Vol into Fermenter: .....

Original Gravity: .....

Fermentation temp: .....

No. of days in Fermenter: .....

Final Gravity: .....

ABV: .....

Yeast strain used: .....



## BEER STATS

Batch volume: 23l

Pre-boil volume: 28l

Mash temp: 65°C

Mash time: 60 mins

Boil time: 60 mins

Estimated O.G. : 1.062

Estimated F.G. : 1.012

Estimated ABV : 6.6%

SRM : 18

IBUs : 35

## NOTES



MY RATING:

1 2 3 4 5

Tasting date:

Appearance:

Aroma:

Taste:

Overall:

## BEER JUDGE CERTIFICATION PROGRAM STYLE DESCRIPTION

**Overall:** Hoppy, bitter, and moderately strong like an American IPA, but with some caramel, toffee, and/or dark fruit malt character. Retaining the dryish finish and lean body that makes IPAs so drinkable, a Red IPA is a little more flavourful and malty than an American IPA without being sweet or heavy.

**Aroma:** A moderate to strong fresh hop aroma featuring characteristics of American or New World hops. A medium-low to medium malty-sweet aroma mixes in well with the hop selection, and often features caramel, toffee, toasty, and/or dark fruit character.

**Appearance:** Colour ranges from light reddish-amber to dark reddish-copper. Should be clear. Medium-sized, off-white to cream-coloured head with good persistence.

**Flavour:** Hop flavour and bitterness is medium to very high. Malt flavour should be low to medium-low. A very light, clean alcohol flavour may be noticed in stronger versions.

**Mouthfeel:** Medium-light to medium body, with a smooth texture. Medium to medium-high carbonation.