



# RED IPA

## IPA

*Recipe courtesy of White Labs*

BATCH SIZE	RECIPE TYPE	ORIGINAL GRAVITY	FINAL GRAVITY	ABV
<b>5 Gallons</b>	<b>All-Grain</b>	<b>1.067</b>	<b>1.014</b>	<b>~7%</b>

### MALT / FERMENTABLES

8 lbs 2 Row Pale Malt  
 1 lb 13 oz. Caramel/Crystal 60° L Malt  
 1 lb 13 oz. Caramel/Crystal 120° L Malt  
 11 oz. Amber Malt  
 3.7 oz. Roasted Wheat (Barley if unavailable)

### HOPS

2 oz. Simcoe @ 60 minutes  
 1 oz. Simcoe @ 10 minutes  
 1 oz. Mosaic @ 5 minutes  
 .5 oz. Mosaic @ 0 minutes  
 .5 oz. Mosaic - Dry Hop  
 .5 oz. Mosaic - Dry Hop

### YEAST

White Labs Dry English Ale Yeast - WLP007  
 or  
 Wyeast British Ale Yeast -1098

### PROCESS

Mill grains and mash at 148° F for 1 hour.  
 Sparge and collect wort.

Bring wort to a boil. Add 2 oz. of Simcoe hops at start of boil and follow remaining hop schedule.

Add Whirlfloc/Irish Moss and Yeast Nutrient with 15 minutes remaining in boil.

Chill wort to ~68°F, aerate, and pitch your yeast.  
 Ferment @ 68°-70°.

Add Dry Hops on Day 7 of fermentation. Hold for 5 days.

Bottle or keg on Day 12.