

ACAB - Imperial Red IPA - 8%

Specialty IPA

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Type: All Grain

IBU : 70 (Tinseth)
BU/GU : 0.89
Color : 36 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.073
Original Gravity : 1.078
Final Gravity : 1.017

Fermentables (7.14 kg)

5.7 kg - BEST Red X® 30 EBC (79.8%)
900 g - Carapils 2.6 EBC (12.6%)
400 g - Rye Malt 7 EBC (5.6%)
140 g - Caramunich III 140 EBC (2%)

Hops (335 g)

30 min - 40 g - Warrior - 15.9% (48 IBU)
5 min - 20 g - Azacca - 15% (8 IBU)
5 min - 20 g - Cascade - 7% (4 IBU)

Hop Stand

15 min hopstand @ 80 °C
15 min - 55 g - Barbe Rouge - 9.1% (5 IBU)
15 min - 35 g - Azacca - 15% (5 IBU)

Dry Hops

4 days - 55 g - Azacca - 15%
4 days - 55 g - Barbe Rouge - 9.1%
4 days - 55 g - Cascade - 7%

Miscellaneous

Mash - 2.5 g - Calcium Chloride (CaCl2)
Mash - 3 g - Epsom Salt (MgSO4)
Mash - 3 g - Gypsum (CaSO4)
Mash - 1 ml - Phosphoric Acid 85%

Yeast

1 pkg - Lallemmand (LalBrew) Voss Kveik

BrewZilla / RoboBrew 35L

Batch Size : 20 L
Boil Size : 24.42 L
Post-Boil Vol : 22.92 L

Mash Water : 22.42 L
Sparge Water : 7.45 L
Boil Time : 30 min
Total Water : 29.87 L



36 EBC

Brewhouse Efficiency: 75%
Mash Efficiency: 82.5%

Mash Profile

High fermentability plus mash out
68 °C - 60 min - Temperature
75 °C - 10 min - Mash Out

Fermentation Profile

Ale
20 °C - 0.8 Bar - 10 days - Primary
20 °C - 0.8 Bar - 4 days - Secondary

Water Profile

argiroupoli water (Style - American IPA)
Ca 98 Mg 15 Na 2 Cl 48 SO 110 HCO 155

SO/Cl ratio: 2.3
Mash pH: 5.29

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

Suggestion:

Set the valve for 0.8 Bar and insert a tube into water to observe when fermentation begins. You can also create an airlock (though it's not actually needed).

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