

Beer Name	Simply Red
Brewer	Jon A
Beer Type	Speciality IPA - Red IPA (BJCP 2015: 21B-red)
Original Gravity	1.056
Final Gravity	1.012
Brew Length	51 litres (Fermentor volume) Boil Size: 61 litres Boil Gravity: 1.047 Efficiency: 78% (brew house)
Malt Schedule	9.4 kg - United Kingdom - Maris Otter Pale (79.3%) 990 g - German - Red X (8.4%) 805 g - United Kingdom - Crystal 60L (6.8%) 240 g - German - Carapils (2%) 115 g - United Kingdom - Wheat (1%) 170 g - United Kingdom - Roasted Barley (1.4%) 135 g - United Kingdom - Chocolate (1.1%)
Mash Guidelines	1) Infusion, Temp: 66 C, Time: 90 min, Amount: 28 L 2) Sparge, Temp: 74 C, Time: 25 min, Amount: 40 L Starting Mash Thickness: 2.5 L/kg
Other Ingredients	2.5 g - profloc, Time: 10 min, Type: Fining, Use: Boil
Hop Schedule Include name and Alpha Acid % e.g. Fuggles, 5.1%, 20g, 60min	57 g - Chinook, Type: Pellet, AA: 13, Use: Boil for 60 min, IBU: 37.81 45 g - Citra, Type: Pellet, AA: 11, Use: Aroma for 10 min, IBU: 9.16 15 g - Mosaic, Type: Pellet, AA: 12.5, Use: Aroma for 10 min, IBU: 3.47 25 g - Citra, Type: Pellet, AA: 11, Use: Dry Hop for 4 days 20 g - Mosaic, Type: Pellet, AA: 12.5, Use: Dry Hop for 4 days
Boil Time	60 min
Yeast	White Labs - California Ale Yeast WLP001 Starter: Yes Form: Liquid Attenuation (avg): 76.5% Flocculation: Medium Optimum Temp: 20 - 22.78 C Fermentation Temp: 20 C Pitch Rate: 0.75 (M cells / ml / deg P)
Colour	SRM (morey): 18.8
Bitterness	IBU (tinseth): 50.43
ABV	ABV (standard): 5.81%
Brewers Comments	I added a hop tea post fermentation to address a shortfall in bitterness and aroma but I have added these into the hop bill in this recipe.