

Giant Red Rooster AG (Dry)

Red IPA (21 B)

Type: All Grain
Batch Size: 5.25 gal
Boil Size: 6.73 gal
Boil Time: 60 min
End of Boil Vol: 5.73 gal
Final Bottling Vol: 5.00 gal
Fermentation: Ale, Two Stage

Date: 15 Feb 2012
Brewer:
Asst Brewer:
Equipment: Brew Pot (7.5 gal) and Igloo Cooler (10 Gal)
Efficiency: 68.00 %
Est Mash Efficiency: 71.2 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.51 gal
- Mash Water Acid:

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
11 lbs	2-Row (Pilot) (1.8 SRM)	Grain	1	86.3 %
8.0 oz	Biscuit (Dingemans) (22.5 SRM)	Grain	2	3.9 %
8.0 oz	Bonlander Munich Malt (Briess) (10.0 SRM)	Grain	3	3.9 %
4.0 oz	Blackprinz (Briess) (500.0 SRM)	Grain	4	2.0 %
4.0 oz	Cara 20 (Dingemans) (23.0 SRM)	Grain	5	2.0 %
4.0 oz	Caramel/Crystal Malt - 80L (80.0 SRM)	Grain	6	2.0 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 4.23 gal of water at 163.0 F	152.0 F	60 min

- Sparge Water Acid:
- Batch sparge with 2 steps (Drain mash tun , 4.27gal) of 168.0 F water
- Add water to achieve boil volume of 6.73 gal
- Estimated pre-boil gravity is 1.048 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
1.00 oz	Columbus (Tomahawk) [14.00 %] - Boil 60.0 min	Hop	7	49.2 IBUs
1.00 oz	Ahtanum [6.00 %] - Boil 30.0 min	Hop	8	16.2 IBUs
1.00 oz	Ahtanum [5.20 %] - Boil 15.0 min	Hop	9	9.1 IBUs
1.00 oz	Citra [12.00 %] - Boil 0.0 min	Hop	10	0.0 IBUs

- Estimated Post Boil Vol: 5.73 gal and Est Post Boil Gravity: 1.058 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.25 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1.0 pkg	Abbaye Belgian (Lallemand/Danstar #-)	Yeast	11	-

- Measure Actual Original Gravity _____ (Target: 1.058 SG)
- Measure Actual Batch Volume _____ (Target: 5.25 gal)
- Add water if needed to achieve final volume of 5.25 gal

Fermentation

- 15 Feb 2012 - Primary Fermentation (7.00 days at 67.0 F ending at 67.0 F)
- 22 Feb 2012 - Secondary Fermentation (7.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.015 SG)
- Date Bottled/Kegged: 29 Feb 2012 - Carbonation: Bottle with 4.73 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 30 Mar 2012 - Drink and enjoy!

Notes