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## RAIN CITY RED AMERICAN (RED) IPA

**OG:** 1.066                      **Color:** 16  
**FG:** 1.015                      **ABV:** 6.6  
**IBU:** 62.8

Extract	Weight	Percent
Pilsen Light LME	7 lbs	64
Pilsen Light DME	2 lb	18.3

Steeping Grains	Weight	Percent
Crystal 40 °L	1.0 lb	9.1
Crystal 120 °L	0.5 lb	4.6
Special Roast	6 oz	3.2
Black Malt	1 oz	.6

Hops	Weight	IBU
Summit, 60 min	1 oz	52.3
Cascade, 10 min	1 oz	7.2
Columbus, 5 min	1 oz	3.4
Citra, 0 min	1 oz	0
Centennial, 0 min	1 oz	0

### Yeast

White Labs California Ale WLP001, Wyeast American Ale 1056, or Fermentis Safale US-05

**Additional**— Priming Sugar, Bottle Caps, Irish Moss, Grain Bags, Hop Socks, Gypsum

### From the BJCP Style Guidelines (bjcp.org) Category 21B - Specialty IPA: Red IPA

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 flavorful and malty than an American IPA without being sweet or heavy. Color ranges from light reddish-amber to dark reddish-copper.

Hop flavor is medium to very high, and should reflect an American or New World hop character, such as citrus, floral, pine, resinous, spicy, tropical fruit, stone fruit, berry, melon, etc. Medium-high to very high hop bitterness. Malt flavor should be medium-low to medium, and is generally clean but malty-sweet up front with medium-dark caramel, toffee, toasty and/or dark fruit malt flavors. The character malt choices and the hop selections should complement and enhance each other, not clash. The level of malt flavor should not adversely constrain the hop bitterness and flavor presentation. Low yeast-derived fruitiness is acceptable but not required. Dry to medium-dry finish; residual sweetness should be medium-low to none. The bitterness and hop flavor may linger into the aftertaste but should not be harsh. A very light, clean alcohol flavor may be noted in stronger versions.

<b>Vital Statistics:</b>	OG: 1.056 – 1.075	FG: 1.008 – 1.014
IBUs: 50 – 75	SRM: 6 – 14	ABV: 5.5 – 8.0%

**Commercial Examples:** Green Flash Hop Head Red Double Red IPA (double), Midnight Sun Sockeye Red, Sierra Nevada Flipside Red IPA, Summit Horizon Red IPA, Odell Runoff Red IPA

### ALL GRAIN CONVERSION

Replace the extracts with the following base malts:  
10.5 lbs US 2 Row

Weigh and crush the base malts together with the steeping grains listed on the recipe.

Mash at 152°F for 1 hour.

Decrease bittering hops to .75 oz and follow the same hop schedule and yeast recommendations listed on the recipe.

### BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: \_\_\_\_\_ OG Reading: \_\_\_\_\_ FG Reading: \_\_\_\_\_ Transfer Date: \_\_\_\_\_ Bottled/Kegged: \_\_\_\_\_

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