

# RETURN OF THE RED IPA

A long time ago, in a brew kit far, far away, an iconic red IPA was born. And while it may have been overtaken by Hazy IPA's, trends go in circles and the Red IPA is striking back. (Though some wise ones say, once received, the force of Red IPA will be with you. Always). Landing in the glass with a mid-amber hue and creamy head, this is the portal brew to bigger IPAs for non-IPA drinkers. Aromas of pine and citrus hit the nose. Then a galaxy of flavours, from sweet caramel and toffee to hints of cocoa, balance out the masterful bitterness and traces of fruitiness. The circle is now complete, and you are the master.



Beer Style	Ale, IPA, Amber
Flavour Profile	Malty, Hoppy, Resinous, Citrus, Sweet, Bitter-finish
Alcohol Content	5.8
Colour (EBC)	34
Bitterness (IBU)	50
Volume	21L
Difficulty	Advanced

## INGREDIENTS

- 1 x 1.7kg Coopers Innkeepers Daughter Sparkling Ale
- 1 x 500g Coopers Light Dry Malt
- 1 x 1kg Coopers Brew Enhancer 2
- 2 x 250g Light Crystal Malt
- 1 x 100g Carafa I Malt
- 1 x 25g Centennial Hops
- 1 x 25g Simcoe Hops
- 1 x 15g Coopers American Ale Yeast
- 1 x 250g Coopers Carbonation Drops

## 1. MIX

- Place the Light Crystal Malt and Carafo I Malt in a plastic zip-lock sandwich bag and crack them using a rolling pin.
- In a good size pot (around 5 Litres) bring 2 litres of water to approximately 60-70°C, add the crushed Light Crystal Malt and Carafo I Malt (we recommend wrapping in a mesh cleaning cloth, pulled straight from the wrapper) and let steep for about 30 minutes.
- Remove the Light Crystal Malt and Carafo I Malt by gathering up the corners of the mesh cloth and lift, allowing the liquid to drain from the malt back into the pot.
- Bring the liquid to the boil and add both packets of hops and boil for 5 minutes.
- Remove the pot from the heat and set the pot in a cold/ice water bath to cool (approx. 15 minutes) then strain into a fermenting vessel (FV).
- Add the Innkeepers Daughter Sparkling Ale, Light Dry Malt and Brew Enhancer 2 to the FV, stir to dissolve then top up with cool water to the 17 litre mark and stir thoroughly.
- Check the brew temperature and top up to the 21 litre mark with warm water to get as close as possible to 18°C
- Sprinkle the Coopers American Ale Yeast then fit the lid.

## 2. BREW

- Ferment temperature should be as close to 17-23°C if possible.
- Fermentation has finished once the specific gravity is stable over 2 days.
- Expected readings should finish in the range of 1013 – 1018.

## 3. BOTTLE

- Gently fill clean PET bottles to about 3cm from the top.
- Add 2 carbonation drops per bottle and secure the caps.
- Store the bottles upright in a location out of direct sunlight at or above 18°C.

## 4. ENJOY

- After at least two weeks, check for sufficient carbonation by squeezing the bottles.
- Bottles kept unrefrigerated should improve in the short term.
- When ready to drink, chill the bottles upright.
- The chilled beer may be poured into clean glassware, leaving the sediment behind.
- Expect the alcohol content to be approximately 5.8% ABV.