



AMBERS and REDS



@hoppydaysbrewingsupplies

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BREW # _____

DATE BREWED _____

DATE PACKAGED _____

RED RYE-DING HOOD

ALL GRAIN RECIPE KIT - 23L Batch



5.5% ABV - 40 IBU (BR 0.75#)

Once upon a brewhouse came a crimson ale cloaked in ruby red - a bold bitterness that prowls at the finish but never strays from its path, balancing hop bitterness with scarlet rich dark malts.

INGREDIENTS

American Ale Malt - 3.9kg
Munich Malt - 1.12kg
Rye Malt - 560g
CaraAroma Malt - 350g
Eclipse Wheat - 20g
Acidulated Malt - 150g

HOPS

Mosaic - 100g
Chinook - 50g
Riwaka - 50g

YEAST**

SafAle US-05 11.5g

EXTRAS

Rice Hulls, Whirlfloc Tablet, Nutrient

HOPS 
MALT 

WATER PROFILE

AMBER DRY
Ca² 50, Cl 50, SO₄² 110
Target Mash pH: 5.3

WATER ADDITIONS (RO Water)

Calcium Sulphate: 3.4g
Magnesium Sulphate: 4.8g
Calcium Chloride: 3.4g

WATER ADDITIONS (Brisbane Tap)

Calcium Sulphate: 3.4g
Potassium Metabisulphite: 1/4 teaspoon

** Default Kit ingredients, other options available. Whirlfloc and Nutrient sold separately.

BREW DAY NUMBERS



^BATCH SIZE 23L
TOTAL WATER 34L
MASH WATER 20L
SPARGE WATER 14L
MASH TEMP 20m @ 50°C
60m @ 66°C
^BOIL VOLUME 29.5L _____
BOIL TIME 60m _____
^PRE-BOIL GRAVITY 1.049 _____
ORIGINAL GRAVITY 1.054 _____
MASH EFFICIENCY 75% _____

^ Determine your pre-boil gravity before making adjustments to your boil volume. Boil longer or add DME/dextrose to increase gravity. Add additional water or shorten boil duration to reduce gravity. Batch size accounts for expected trub losses.

* Bitterness Ratio compares original gravity, final gravity and bitterness units to determine the overall bitterness of the beer. 0.5 is considered an average bitterness, whereas 1.5 is very bitter.

BOIL ADDITIONS (60min boil)



60 min 20g CHINOOK
5 min 30g CHINOOK,
Whirlfloc Tablet, 1 tsp Yeast Nutrient
0 min Turn off heat, cool to 80°C
80°C HOPSTAND 50g of MOSAIC for 15 min
CHILL to 18°C TRANSFER TO FERMENTER
FERMENT 18°C
DRY HOP (Day 5) 50g each of MOSAIC and RIWAKA



BREWER'S NOTES eg. check SG, Final Gravity, ABV...