



CLONE BEERS



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BREW # _____

DATE BREWED _____

DATE PACKAGED _____

'BIG RED' SPARKLING ALE

ALL GRAIN RECIPE KIT - 23L Batch

5.8% ABV - 32 IBU (BR 0.66#)

A true classic, BIG RED is a full-flavoured and highly drinkable pale ale with a distinct combo of bready malt and fruity yeast flavour. You could say it's the original Aussie Saison, but don't tell your mates...

INGREDIENTS

Ale Malt - 5kg
Wheat Malt - 220g
Medium Crystal - 60g
Acidulated Malt - 140g

YEAST*

SafAle K-97 German Ale 11.5g

HOPS

Cluster - 50g

EXTRAS

Whirlfloc Tablet, Yeast Nutrient

RECIPE NOTES

Allow extra fermentation and conditioning time for this beer to 'drop clear'. If bottling, we're not going to tell whether or not to roll the bottle or not before pouring. It's your life- you live with your choices.

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



HOPS MALT

WATER PROFILE

YELLOW DRY

Ca² 40, Cl 45, SO₄² 100

Target Mash pH: 5.35

WATER ADDITIONS (RO Water)

Calcium Sulphate: 3.6g

Magnesium Sulphate: 3.3g

Calcium Chloride: 2.7g

WATER ADDITIONS (Brisbane Tap)

Calcium Sulphate: 2.6g

Potassium Metabisulphite: 1/4 teaspoon

BREW DAY NUMBERS



^BATCH SIZE 23L

TOTAL WATER 32L

MASH WATER 19L

SPARGE WATER 13L

MASH TEMP 65°C

MASH TIME 60m

^BOIL VOLUME 28L

BOIL TIME 60m

^PRE-BOIL GRAVITY 1.043

ORIGINAL GRAVITY 1.049

MASH EFFICIENCY 75%

RECORDED
NUMBERS

BOIL ADDITIONS (60min boil)



60 min 50g CLUSTER



5 min

Whirlfloc Tablet, 1 tsp Yeast Nutrient

0 min

Turn off heat

CHILL to 18°C

TRANSFER TO FERMENTER

FERMENT

18°C for 3 days, then to 21°C

COLD CRASH &
CONDITION

In fermenter or keg until clear

Additional cold conditioning time will drop protein and yeast out of suspension and give a much cleaner overall flavour.



BREWER'S NOTES

eg. check SG, Final Gravity, ABV...

^ 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.