



The Crimson Abomination Red I.P.A. (All Grain)



Avert your eyes and look away from this ghastly sight. How dare they toy with nature, offend our sensibilities, and place before us a red IPA. Why, if we go down this road—what's next? Black IPAs? Imperial IPAs! We must stand firm and demand normality! Our IPAs must be pale. We must have malt. We must have hops. Everything neat and in order. Not like this shameless blushing beast luring us in with its crimson-red goodness and then smacking us with an aggressive faceful of hop bitterness before placating us with a supportive backbone of malt. If this indiscretion is not enough, it has the audacity to finish with a buoyant expression of citrusy, piney and floral hop flavor and aroma! Enough is enough! These violations of natural law must stop, and they must stop here! So stand beside me in deference and turn your nose up to this abomination of a red IPA!

Just the Facts, Ma'am:

BJCP Style: 14B. American IPA
Original Specific Gravity: 1.067 - 1.071
Final Specific Gravity: 1.013 - 1.017
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: Yes
Liquid Yeast Starter Recommendation: Yes
Total Boiling Time: 60 Minutes
Alcohol by Volume: 7.1%
Color: 12 SRM (Avert Your Eyes From This Abominably Dark Red!)
International Bittering Units: 73
Time to Awesome Drinkability: 8 Weeks!

Your recipe kit includes the freshest malt, hops and yeast. If you are not going to brew your recipe immediately, it is important to refrigerate your yeast and hops. Grains are best stored at dry room temperature.

Ingredients:

Grains & Wort Additives:
8.8 lbs American 2-Row Malt
2.1 lbs Light Munich Malt
0.8 lbs Light Wheat Malt
6 oz 10L Crystal Malt
4 oz Melanoidin Malt
4 oz CaraRed Malt
2 oz De-husked Carafa I Malt

1 lb Corn Sugar (Add at beginning of the boil)

Hops & Hop Addition Schedule:

1 oz Zythos Hops (Bittering, 60 Minutes)
1 oz Chinook Hops (Bittering, 60 Minutes)
1 oz Centennial Hops (Flavor & Aroma, 5 Minutes)
1 oz Zythos Hops (Dry, Hop, Flavor & Aroma)
1 oz Amarillo Hops (Dry, Hop, Flavor & Aroma)

Yeast:

Liquid Yeast: Wyeast 1056 American Ale Yeast or
Wyeast 1272 American Ale II Yeast
Or

Dry Yeast: Safale US-05 Ale Yeast

Brewing Supplies & Flavors:

5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:

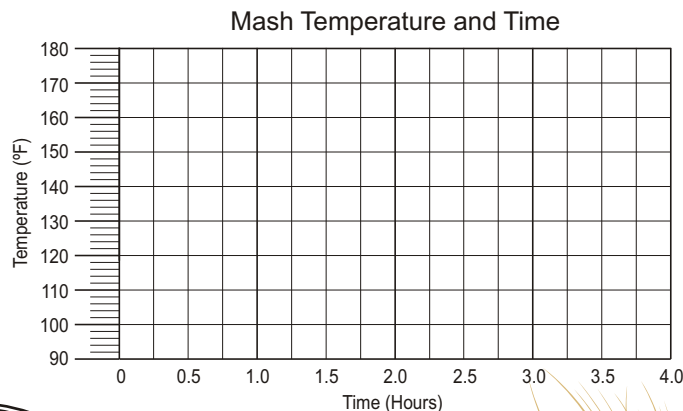
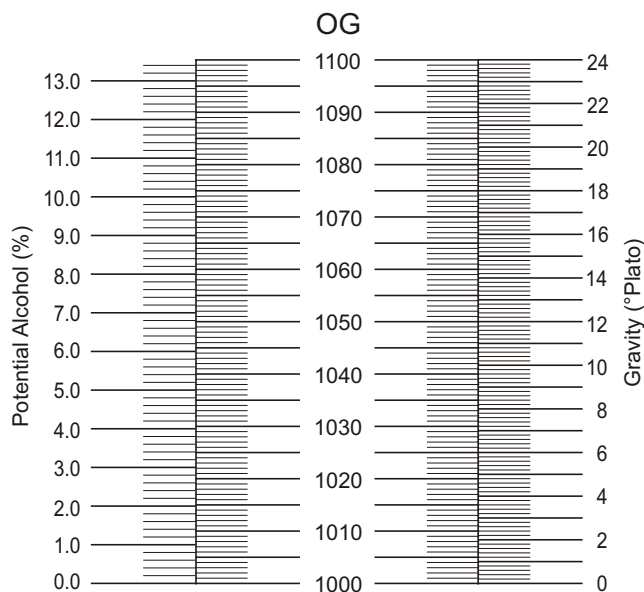
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. Please see www.boomchugalug.com/wyeast.htm for complete liquid yeast activation instructions.

Mash Schedule:

Saccharification Rest: 150°F for 60 Minutes
Mash-Out: 168°F for 5 Minutes

Brew Statistics:

Brew Day Date (/ /)
Original Specific Gravity: _____
My Efficiency: _____
Final Specific Gravity: _____
Secondary Rack Date (/ /)
Bottling / Kegging Date (/ /)
Date I Drank Last Beer (This Stinks!) (/ /)



Well, that was easier than making a shoe stink! My brew buddy had a problem, though. Okay, perhaps he drank a few too many home brews during the afternoon. Go figure! But here's the conundrum: now that he's seeing double, he claims we just brewed a ten gallon batch!