



Winning Recipes from the Sjporr Challenge!

Sjporrchallenge.org



2016 Second Place SJPC

“Red Tide”

Session Coffee IPA

by Joshua Hoover – Oceanside, California, USA

Joshua’s “Red Tide” was brewed by Modist Brewing Company for the 2017 National Homebrewer’s Convention. Modist Brewing also served the beer at their tap room very successfully. This is a beer you should seriously consider brewing yourself!

INGREDIENTS

for 5.5 Gallons US (20.8L)

MALTS

- 7 lbs. Red X (15.0 SRM) – 74.7%
- 1 lbs. Oats, Flaked (1.0 SRM) – 10.7%
- 6 oz. Coffee Kiln (165.0 SRM) – 4.0%
- 1 lbs. Milk Sugar (Lactose) – 10.7% [Boil – 15 min]

HOPS

- 1.00 oz. El Dorado [13.2%] @ 60 min
- 0.25 oz. Apollo [18.2%] @ 20 min
- 0.25 oz. Cascade [6.8%] @ 20 min
- 0.25 oz. Centennial [8.4%] @ 20 min
- 1.50 oz. Apollo [18.2%] @ 5 min
- 1.00 oz. Cascade [6.8%] – Dry Hop 3.5 Days
- 1.00 oz. Centennial [8.4%] – Dry Hop 3.5 Days

YEAST

California Ale – White Labs #WLP001

SPECIFICATIONS

Original Gravity: 1.046

Final Gravity: 1.022

ABV: 3.2

IBU: 81.7

Color: 14.7

Boil Time: 60 min

MASH STEPS

Mash Temp: 154 F

Mash Time: 60 min

Mash Notes: Single Infusion, Medium Body

Sparge: Batch Sparge, 2 Steps