

169 RED AIPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **35**
- SRM **8.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **8 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **8 %/h**
- Boil size **30.2 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **26.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (80.6%)	85 %	7
Grain	Monachijski typ I 12-18 EBC Weyermann	0.1 kg (1.6%)	80 %	16
Grain	Caramunich® Typ II	0.4 kg (6.5%)	73 %	120
Grain	Carahell	0.4 kg (6.5%)	77 %	26
Grain	Strzegom Pszeniczny	0.3 kg (4.8%)	81 %	6
Grain	Carafa® Special Weyermann	0 kg	70 %	1034

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	15 g	50 min	13.5 %
Boil	Magnum	10 g	50 min	14 %
Boil	Amarillo	15 g	20 min	9.4 %
Boil	Amarillo	15 g	1 min	9.4 %
Dry Hop	Amarillo	15 g	5 day(s)	11.1 %
Dry Hop	Citra	15 g	5 day(s)	13.6 %
Dry Hop	Simcoe	15 g	5 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---