

## # 194 Red IPA Ślask

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **69**
- SRM **12**
- Style **Red IPA**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **15 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **29.5 liter(s)**

### Steps

- Temp **64 C**, Time **20 min**
- Temp **67 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **22.9 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5.4 kg (82.4%)	78 %	7
Grain	Strzegom Monachijski typ I	0.5 kg (7.6%)	79 %	16
Grain	Weyermann - Caraamber	0.35 kg (5.3%)	75 %	65
Grain	Weyermann - Carared	0.25 kg (3.8%)	75 %	45
Grain	Carafa III	0.05 kg (0.8%)	70 %	1000

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	60 min	13.2 %
Boil	Simcoe	20 g	1 min	13.2 %
Boil	Eclipse	50 g	10 min	17.5 %
Dry Hop	Simcoe	50 g	5 day(s)	13.2 %
Dry Hop	Eclipse	50 g	5 day(s)	17.5 %
Dry Hop	Talus	50 g	5 day(s)	7.8 %
Dry Hop	Citra Cryo	25 g	5 day(s)	21 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	1100 ml	Fermentum Mobile

## Notes

- Carafa S. III dodana dopiero na 78st. na 5 minut.

woda o pH 5,5

*Aug 31, 2024, 7:08 AM*