

## #9

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **40**
- SRM **13.7**
- Style **Red IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (41%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (16.4%)	79 %	16
Grain	Strzegom Pilzneński	1 kg (16.4%)	80 %	4
Grain	Strzegom Pszeniczny	0.5 kg (8.2%)	81 %	6
Grain	Strzegom Karmel 30	0.5 kg (8.2%)	75 %	30
Grain	Strzegom Red Ale	0.5 kg (8.2%)	75 %	70
Grain	Jęczmień palony	0.1 kg (1.6%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	5.1 %
Boil	Fuggles	30 g	60 min	4.5 %
Boil	East Kent Goldings	20 g	20 min	5.1 %
Boil	Fuggles	20 g	20 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	300 ml	---