

Deep Red

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **25**
- SRM **12.3**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **1 %**
- Size with trub loss **22.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz Red X	5 kg (69.4%)	79 %	30
Adjunct	Pszenica niesłodowana	0.5 kg (6.9%)	75 %	3
Grain	Płatki owsiane	0.5 kg (6.9%)	85 %	3
Liquid Extract	Liquid Extract (LME) - Pilsner	1.2 kg (16.7%)	78 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe (US)	10 g	60 min	14.5 %
Boil	Centennial (US)	15 g	4 min	10.5 %
Whirlpool	Citra (US)	25 g	20 min	12.9 %
Whirlpool	Ahtanum	25 g	20 min	5 %
Dry Hop	Ekuanot (US)	30 g	3 day(s)	14.5 %
Dry Hop	Citra (US)	30 g	3 day(s)	12.9 %
Dry Hop	Mosaic (US)	50 g	2 day(s)	11.3 %
Dry Hop	Centennial (US)	50 g	2 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP067	Ale	Slant	150 ml	White Labs