

Fresh Red IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **22**
- SRM **5.5**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (76.9%) | 85 % | 7 |
| Grain | Żytni | 1 kg (15.4%) | 85 % | 8 |
| Grain | Płatki ryżowe | 0.5 kg (7.7%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Aroma (end of boil) | Mosaic | 50 g | 15 min | 10 % |
| Dry Hop | Motueka | 90 g | 7 day(s) | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|-------|
| Flavor | hibiskus | 20 g | Boil | 5 min |