

INDIANIN

- Gravity **15.1 BLG**
- ABV ---
- IBU **48**
- SRM **9.1**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (73.5%)	79 %	6
Grain	Carared	1 kg (14.7%)	75 %	39
Adjunct	Płatki jęczmienne	0.8 kg (11.8%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	55 min	13 %
Boil	Lomik	20 g	15 min	3.8 %
Boil	cascade	15 g	15 min	13 %
Dry Hop	Cascade	15 g	5 day(s)	6 %
Boil	Cascade	15 g	5 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale