

Jajco Red AIPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **51**
- SRM **15.8**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|------|
| Grain | Pale Malt (2 Row) UK | 4 kg (68.4%) | 78 % | 6 |
| Grain | Weyermann - Carared | 1 kg (17.1%) | 75 % | 50 |
| Grain | Caraaroma | 0.3 kg (5.1%) | 78 % | 350 |
| Grain | Jęczmień palony | 0.05 kg (0.9%) | 55 % | 1150 |
| Sugar | Dememera Sugar | 0.5 kg (8.5%) | 100 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Summit | 10 g | 45 min | 18 % |
| Boil | Chinook | 10 g | 45 min | 12.8 % |
| Boil | Mosaic | 10 g | 20 min | 11.8 % |
| Boil | Ahtanum | 10 g | 20 min | 4 % |
| Aroma (end of boil) | Ahtanum | 10 g | 10 min | 4 % |
| Aroma (end of boil) | Citra | 10 g | 10 min | 14.2 % |
| Aroma (end of boil) | Summit | 10 g | 5 min | 18 % |
| Aroma (end of boil) | Chinook | 10 g | 5 min | 12.8 % |

| | | | | |
|---------------------|---------|------|----------|--------|
| Aroma (end of boil) | Mosaic | 10 g | 5 min | 11.8 % |
| Dry Hop | Chinook | 10 g | 4 day(s) | 12.8 % |
| Dry Hop | Summit | 10 g | 4 day(s) | 18 % |
| Dry Hop | Mosaic | 10 g | 4 day(s) | 11.8 % |
| Dry Hop | Ahtanum | 10 g | 4 day(s) | 4 % |
| Dry Hop | Citra | 20 g | 4 day(s) | 14.2 % |

Yeasts

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