

## Polish Red IPA (PRIPA)

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **38**
- SRM **11.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **17.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.8 kg (66.7%)	80 %	4
Grain	Weyermann - Melanoiden Malt	0.2 kg (7.4%)	81 %	53
Grain	Karmelowy Pszeniczny Strzegom	0.2 kg (7.4%)	79 %	130
Grain	cookie burszynowy	0.5 kg (18.5%)	70 %	49

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	EXPF-3/20	25 g	30 min	6.9 %
Boil	EXPF-3/20	25 g	5 min	6.9 %
Boil	EXPF-3/20	25 g	1 min	6.9 %
Dry Hop	EXPF-3/20	25 g	2 day(s)	6.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1272 American Ale II	Ale	Liquid	100 ml	Wyeast Labs

### Extras

Type	Name	Amount	Use for	Time
Water Agent	GIPS PIWOWARSKI	2 g	Mash	60 min