

## red

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU ---
- SRM **8.7**
- Style **Red IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz Red X	2 kg (29.4%)	79 %	30
Grain	Viking Pale Ale malt	3 kg (44.1%)	80 %	5
Grain	Monachijski	1 kg (14.7%)	80 %	16
Grain	Pszeniczny	0.5 kg (7.4%)	85 %	4
Grain	Karmelowy Czerwony	0.3 kg (4.4%)	75 %	59