

## Red

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **60**
- SRM **13**
- Style **Red IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	5 kg (82%)	83 %	6
Grain	Munich Malt	0.5 kg (8.2%)	80 %	18
Grain	Caramel/Crystal Malt - 120L	0.5 kg (8.2%)	72 %	110
Grain	Weyermann - Carafa I	0.1 kg (1.6%)	70 %	690

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	25 g	90 min	10.7 %
Boil	Amarillo	25 g	20 min	6.9 %
Boil	Cascade	25 g	12 min	6.8 %
Boil	Simcoe	25 g	12 min	14.4 %
Dry Hop	Centennial	25 g	2 day(s)	10.5 %
Dry Hop	Cascade	25 g	2 day(s)	6 %
Dry Hop	Amarillo	25 g	2 day(s)	9.5 %
Dry Hop	Simcoe	25 g	2 day(s)	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog	Ale	Liquid	250 ml	White Labs