

Red AIPA

- Gravity **15.9 BLG**
- ABV ---
- IBU **67**
- SRM **12**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **23.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **23.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 4.3 kg (76.8%) | 79 % | 6 |
| Grain | Karmelowy Czerwony | 1 kg (17.9%) | 77 % | 59 |
| Grain | Briess - Carapils Malt | 0.3 kg (5.4%) | 74 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil | Magnum | 20 g | 60 min | 13.5 % |
| Boil | Mosaic | 20 g | 15 min | 12 % |
| Boil | Simcoe | 25 g | 10 min | 11.4 % |
| Aroma (end of boil) | Sorachi Ace | 25 g | 5 min | 12.4 % |
| Aroma (end of boil) | Mosaic | 30 g | 5 min | 12 % |
| Dry Hop | Simcoe | 25 g | 7 day(s) | 13 % |
| Dry Hop | Citra | 20 g | 7 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 150 ml | Fermentis |