

# Red AIPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **34**
- SRM **13.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Red Active Viking Malt	5 kg (83.3%)	79 %	35
Grain	Żytni Viking Malt	1 kg (16.7%)	81 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Perle PL	20 g	60 min	5.5 %
Aroma (end of boil)	Citra USA	10 g	10 min	12.5 %
Aroma (end of boil)	Perle PL	30 g	15 min	5.5 %
Whirlpool	Citra USA	30 g	15 min	12.5 %
Dry Hop	Amarillo USA	45 g	3 day(s)	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	1000 ml	Fermentum Mobile