

RED AIPA II

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **77**
- SRM **11.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **29 liter(s)**
- Total mash volume **39 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **29 liter(s)** of strike water to **77.4C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (60%)	79 %	6
Grain	Strzegom Monachijski typ II	3 kg (30%)	79 %	22
Grain	Strzegom Pszeniczny	0.5 kg (5%)	81 %	6
Grain	Strzegom Karmel 150	0.5 kg (5%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Amarillo	20 g	30 min	8.8 %
Boil	Columbus/Tomahawk/Zeus	60 g	60 min	12.5 %
Aroma (end of boil)	Amarillo	10 g	20 min	8.8 %
Aroma (end of boil)	Amarillo	15 g	15 min	8.8 %
Aroma (end of boil)	Amarillo	25 g	10 min	8.8 %
Aroma (end of boil)	Amarillo	30 g	5 min	8.8 %
Whirlpool	Cascade	20 g	1 min	7.1 %
Dry Hop	Cascade	30 g	4 day(s)	7.1 %
Dry Hop	Cascade	50 g	3 day(s)	7.1 %

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis