

# RED AUSSIE IPA

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- Gravity **15.4 BLG**
- ABV ---
- IBU **107**
- SRM **15.9**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **30.1 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **74 C**, Time **15 min**

## Mash step by step

- Heat up **22.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **74C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (66.5%)	79 %	6
Grain	Strzegom Pilzneński	1 kg (13.3%)	80 %	4
Grain	Weyermann - Carared	1 kg (13.3%)	75 %	45
Grain	Karmelowy Czerwony	0.2 kg (2.7%)	75 %	59
Grain	Jęczmień palony	0.07 kg (0.9%)	55 %	985
Grain	Melanoiden Malt	0.25 kg (3.3%)	80 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ella (AUS)	50 g	60 min	14.6 %
Boil	Ella (AUS)	20 g	45 min	14.6 %
Boil	Nelson Sauvign	20 g	30 min	11 %
Boil	WAI-ITI	20 g	25 min	4.1 %
Boil	WAI-ITI	15 g	10 min	4.1 %
Boil	Nelson Sauvign	15 g	5 min	11 %
Boil	WAI-ITI	15 g	3 min	4.1 %
Boil	Nelson Sauvign	10 g	1 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M07 British Ale	Ale	Dry	10 g	Mangrove Jack's