

# Red bucher

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **62**
- SRM **13.3**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **26.2 liter(s)**
- Total mash volume **34.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **26.2 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC  |
|-------|------------------------|----------------|-------|------|
| Grain | Viking Pale Ale mal    | 7 kg (88.1%)   | 80 %  | 5    |
| Grain | Briess - Carapils Malt | 0.4 kg (5%)    | 74 %  | 3    |
| Grain | Jęczmień niestodowany  | 0.4 kg (5%)    | 75 %  | 2    |
| Grain | Carafa III             | 0.15 kg (1.9%) | 70 %  | 1034 |

## Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil      | Chinook  | 15 g   | 60 min   | 12 %       |
| Boil      | Citra    | 15 g   | 30 min   | 12 %       |
| Boil      | Simcoe   | 15 g   | 30 min   | 13.2 %     |
| Boil      | Citra    | 15 g   | 15 min   | 12 %       |
| Boil      | Amarillo | 15 g   | 15 min   | 9.5 %      |
| Boil      | Simcoe   | 15 g   | 15 min   | 13.2 %     |
| Whirlpool | Chinook  | 15 g   | 0 min    | 13 %       |
| Whirlpool | Amarillo | 15 g   | 0 min    | 9.5 %      |
| Dry Hop   | Citra    | 50 g   | 5 day(s) | 12 %       |
| Dry Hop   | Simcoe   | 50 g   | 5 day(s) | 13.2 %     |

|         |          |      |          |       |
|---------|----------|------|----------|-------|
| Dry Hop | Amarillo | 30 g | 5 day(s) | 9.5 % |
|---------|----------|------|----------|-------|

### Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Slant | 250 ml | Fermentum Mobile |

### Extras

| Type        | Name           | Amount | Use for | Time   |
|-------------|----------------|--------|---------|--------|
| Water Agent | Gips           | 5 g    | Mash    | ---    |
| Fining      | Mech irlandzki | 10 g   | Boil    | 10 min |