

## #?? RED IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **59**
- SRM **12**
- Style **Red IPA**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3.37 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14 liter(s)**

### Steps

- Temp **66 C**, Time **55 min**

### Mash step by step

- Heat up **10.8 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **55 min** at **66C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep Pilzneński	2.7 kg (79.9%)	78 %	4
Grain	Monachijski	0.3 kg (8.9%)	80 %	16
Grain	Crystal 160	0.15 kg (4.4%)	70 %	160
Grain	Carafa II	0.05 kg (1.5%)	70 %	812
Sugar	Cukier	0.18 kg (5.3%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	60 min	11 %
Boil	Galaxy	50 g	10 min	15 %
Dry Hop	Cascade	25 g	3 day(s)	7 %
Dry Hop	Centennial	25 g	3 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis