

# Red IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **62**
- SRM **14.5**
- Style **Red 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)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3.4 kg (69.4%)	80 %	35
Grain	Karmelowy Jasny 30EBC	0.5 kg (10.2%)	75 %	30
Grain	Karmelowy Czerwony	0.5 kg (10.2%)	75 %	59
Grain	Weyermann - Caraamber	0.5 kg (10.2%)	75 %	65

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Aroma (end of boil)	Citra	15 g	15 min	12 %
Aroma (end of boil)	Mosaic	15 g	15 min	10 %
Aroma (end of boil)	Amarillo	15 g	15 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	mosaic	20 g	Secondary	7 day(s)