

red ipa

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **51**
- SRM **11.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **21.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 5 kg (81.3%) | 80.5 % | 2 |
| Grain | Barley, Flaked | 1 kg (16.3%) | 70 % | 4 |
| Grain | Weyermann - Carafa II | 0.15 kg (2.4%) | 70 % | 837 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|----------|------------|
| Boil | Cltra | 50 g | 15 min | 13.7 % |
| Whirlpool | Cltra | 50 g | 20 min | 13.7 % |
| Dry Hop | Cltra | 50 g | 5 day(s) | 13.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|--------|--------|-------------|
| DIPA | Ale | Liquid | 100 ml | Omega Yeast |