

Red IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **67**
- SRM **14.4**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (71.4%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 1 kg (14.3%) | 79 % | 22 |
| Grain | Pszeniczny ciemny | 0.5 kg (7.1%) | 85 % | 16 |
| Grain | Strzegom Karmel 300 | 0.5 kg (7.1%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Chinook | 35 g | 60 min | 11 % |
| Boil | Mosaic | 30 g | 15 min | 10 % |
| Boil | Citra | 30 g | 15 min | 12 % |
| Boil | Chinook | 15 g | 10 min | 11 % |
| Boil | Mosaic | 30 g | 0 min | 10 % |
| Boil | Citra | 50 g | 0 min | 12 % |
| Dry Hop | Citra | 20 g | 5 day(s) | 12 % |
| Dry Hop | Mosaic | 40 g | 5 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale | Slant | 200 ml | --- |