

# Red ipa

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **70**
- SRM **7.3**
- 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)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **22.6 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **16.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield  | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Briess - Pale Ale Malt | 5.5 kg (97.3%) | 80 %   | 7   |
| Grain | Crystal malt           | 0.1 kg (1.8%)  | --- %  | 100 |
| Grain | Special B Malt         | 0.05 kg (0.9%) | 65.2 % | 350 |

## Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 25 g   | 60 min | 15.5 %     |
| Aroma (end of boil) | Huell Melon            | 50 g   | 15 min | 7.5 %      |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 25 g   | 5 min  | 15.5 %     |
| Whirlpool           | Huell Melon            | 50 g   | 0 min  | 7.5 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type   | Name       | Amount | Use for | Time   |
|--------|------------|--------|---------|--------|
| Fining | Irish moss | 5 g    | Boil    | 15 min |