

RED IPA #5

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **57**
- SRM **15.9**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Pilzneński | 2.5 kg (48.4%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 2 kg (38.8%) | 79 % | 16 |
| Grain | Pszeniczny | 0.5 kg (9.7%) | 85 % | 4 |
| Grain | extra black | 0.16 kg (3.1%) | 80 % | 1400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Calypso | 10 g | 60 min | 13.5 % |
| Aroma (end of boil) | Calypso | 30 g | 15 min | 13.5 % |
| Aroma (end of boil) | Triumph | 30 g | 15 min | 6.6 % |
| Whirlpool | Calypso | 20 g | 20 min | 13.5 % |
| Whirlpool | Triumph | 30 g | 20 min | 6.6 % |
| Dry Hop | Calypso | 40 g | 3 day(s) | 13.5 % |
| Dry Hop | Triumph | 40 g | 3 day(s) | 6.6 % |

Yeasts

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