

red ipa (Liquid Mistress Clone)

- Gravity **12.1 BLG**
- ABV ---
- IBU **44**
- SRM **17.3**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess LME - Munich	3.6 kg (72%)	78 %	15
Grain	Biscuit Malt	0.425 kg (8.5%)	79 %	50
Grain	weyermann - Cararye	0.35 kg (7%)	73 %	200
Grain	Weyermann - Caramunich	0.25 kg (5%)	78 %	150
Grain	Aromatic Malt	0.25 kg (5%)	78 %	50
Grain	Special B Malt	0.1 kg (2%)	65.2 %	290
Grain	Roasted Barley	0.025 kg (0.5%)	55 %	1100

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	30 g	20 min	10.5 %
Boil	Amarillo	20 g	20 min	9.5 %
Boil	Amarillo	25 g	10 min	9.5 %
Whirlpool	Centennial	25 g	---	10.5 %
Whirlpool	Amarillo	20 g	---	9.5 %
Dry Hop	Centennial	60 g	5 day(s)	10.5 %
Dry Hop	Amarillo	70 g	5 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

Notes

- zmodyfikować by wyszło 15 blg i kolor około 14,5.. no i przerobić na 24 L gotowego piwa wyszło 20l... 16blg, obniżyć do 14,5 następnym razem, palony jęczmień tylko na chwile wrzucić w woreczku muslinowym.. temp fermentacji przytrzymać na niższym poziomie bo znowu uciekła... kolor delikatnie obniżyć...

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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