

# RED IPA PSZARNIA

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- Gravity **15.4 BLG**
- ABV ---
- IBU **53**
- SRM **9.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **23.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **68 C**, Time **20 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **23.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (63.5%)	80 %	5
Grain	Karmelowy Czerwony	1 kg (15.9%)	75 %	59
Grain	Strzegom Monachijski typ I	1 kg (15.9%)	79 %	16
Grain	Płatki owsiane	0.3 kg (4.8%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lunga (Junga)	10 g	40 min	10 %
Boil	Chinook	25 g	40 min	6.2 %
Boil	Chinook	25 g	15 min	6.2 %
Boil	Cascade PL	25 g	15 min	6.3 %
Boil	Zula	25 g	15 min	7 %
Aroma (end of boil)	Zula	25 g	10 min	7 %

Dry Hop	Zula	25 g	4 day(s)	7 %
Dry Hop	Cascade PL	25 g	4 day(s)	6.3 %

### Extras

Type	Name	Amount	Use for	Time
Spice	Trawa cytrynowa	15 g	Boil	20 min
Water Agent	gips	3 g	Mash	---
Fining	mech	3 g	Mash	---