

## red ipa

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- Gravity **15.1 BLG**
- ABV ---
- IBU **79**
- SRM **13.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (79.4%)	80 %	7
Grain	carared	1 kg (15.9%)	75 %	45
Grain	Caraamber	0.25 kg (4%)	75 %	65
Grain	Strzegom Karmel 300	0.05 kg (0.8%)	70 %	300

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	50 min	15.5 %
Boil	Cascade	35 g	20 min	6 %
Boil	Amarillo	25 g	15 min	9.5 %
Aroma (end of boil)	Mosaic	20 g	10 min	10 %
Dry Hop	Cascade	15 g	5 day(s)	6 %
Dry Hop	citra	25 g	6 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11.5 g	Safale