

# Red Irish IPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **117**
- SRM **13.5**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **19.3 liter(s)**

## Mash information

- Mash efficiency **30 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	GOZDAWA EKSTRAKT SŁODOWY PŁYNNY JASNY	3.4 kg (77.3%)	--- %	22
Grain	RED ALE Viking	1 kg (22.7%)	75 %	70

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	50 g	60 min	18 %
Aroma (end of boil)	Cascade	30 g	15 min	4 %
Dry Hop	Cascade	20 g	7 day(s)	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale T-58	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	10 g	Boil	15 min