

Session red ipa

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **42**
- SRM **13.1**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.2 liter(s)**
- Total mash volume **10.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Carafa II special | 0.025 kg (1%) | 70 % | 812 |
| Grain | Caraaroma | 0.075 kg (3%) | 78 % | 400 |
| Grain | Caramunich® typ I | 0.25 kg (10.1%) | 73 % | 80 |
| Grain | Strzegom Pilzneński | 2 kg (80.8%) | 80 % | 4 |
| Sugar | Brown Sugar, Dark | 0.125 kg (5.1%) | 100 % | 99 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Aroma (end of boil) | Amarillo | 10 g | 10 min | 8.8 % |
| Whirlpool | Amarillo | 10 g | 15 min | 8.8 % |
| Aroma (end of boil) | Citra | 10 g | 10 min | 13.5 % |
| Whirlpool | Citra | 15 g | 15 min | 13.5 % |
| Aroma (end of boil) | Cascade | 15 g | 10 min | 6 % |
| Whirlpool | Cascade | 15 g | 15 min | 6 % |
| Dry Hop | Cascade | 20 g | 1 day(s) | 6 % |
| Dry Hop | Citra | 20 g | 1 day(s) | 13.5 % |