

## Some like it RED

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **49**
- SRM **10.6**
- Style **Red IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carared	0.5 kg (15.4%)	75 %	45
Grain	Strzegom Pilzneński	2.5 kg (76.9%)	80 %	4
Grain	Strzegom Karmel 150	0.25 kg (7.7%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Horizon	15 g	60 min	14 %
Boil	Ekuanot	5 g	60 min	14.5 %

### Extras

Type	Name	Amount	Use for	Time
Herb	Hibiskus	20 g	Boil	1 min