

56. Lady in Red - American Brown IPA

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **94**
- SRM **20.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (66.7%) | 79 % | 6 |
| Grain | Słód Caramunich Typ II Weyermann | 2 kg (26.7%) | 73 % | 120 |
| Grain | Słód Caramunich Typ II Weyermann | 0.5 kg (6.7%) | 73 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 40 g | 70 min | 15.5 % |
| Boil | Equinox | 20 g | 30 min | 13.1 % |
| Boil | Ahtanum | 20 g | 30 min | 5 % |
| Boil | Equinox | 20 g | 10 min | 13.1 % |
| Boil | Ahtanum | 20 g | 10 min | 5 % |

Yeasts

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

Notes

- uwarzone 25-07-2020r.

Oct 27, 2020, 11:25 AM