

## RED AIPA

- Gravity **16.6 BLG**
- ABV ---
- IBU **74**
- SRM **15.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **3 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.06 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **34.5 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **26 liter(s)** of strike water to **74.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale           | 5 kg (58.8%)  | 79 %  | 6   |
| Grain | Strzegom Monachijski typ II | 3 kg (35.3%)  | 79 %  | 22  |
| Grain | Strzegom Karmel 150         | 0.5 kg (5.9%) | 75 %  | 150 |

### Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 50 g   | 60 min   | 15.5 %     |
| Aroma (end of boil) | Amarillo               | 30 g   | 20 min   | 9.5 %      |
| Aroma (end of boil) | Amarillo               | 20 g   | 5 min    | 9.5 %      |
| Dry Hop             | Cascade                | 50 g   | 7 day(s) | 7.7 %      |

### Yeasts

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