Red Head P(olish)IPA BLG15 40IBU IUNGA

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **44**
- SRM **15.6**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **33.3 liter(s)**

Steps

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

Mash step by step

- Heat up **25 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	strzegom wędzony torfem	5 kg *(60%)*	80 %	10
Grain	red ale viking malt	1.5 kg *(18%)*	75 %	60
Grain	Karmelowy Jasny 30EBC	0.75 kg *(9%)*	75 %	30
Grain	Dekstrynowy viking malt	1 kg *(12%)*	75 %	10
Grain	Jęczmień palony	0.08 kg *(1%)*	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	25 g	60 min	11 %
Boil	Puławski	32 g	60 min	8.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis Division of S.I.Lesaffre

Extras

Type	Name	Amount	Use for	Time
Spice	skórka bergamotki	20 g	Boil	10 min
Fining	wirflok	0.4 g	Boil	5 min