# RED IPA PSZARNIA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **53**
- SRM **9.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **23.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **23.7 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Viking Pale Ale malt | 4 kg *(63.5%)* | 80 % | 5 |
| Grain | Karmelowy Czerwony | 1 kg *(15.9%)* | 75 % | 59 |
| Grain | Strzegom Monachijski typ I | 1 kg *(15.9%)* | 79 % | 16 |
| Grain | Płatki owsiane | 0.3 kg *(4.8%)* | 60 % | 3 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Lunga (Junga) | 10 g | 40 min | 10 % |
| Boil | Chinook | 25 g | 40 min | 6.2 % |
| Boil | Chinook | 25 g | 15 min | 6.2 % |
| Boil | Cascade PL | 25 g | 15 min | 6.3 % |
| Boil | Zula | 25 g | 15 min | 7 % |
| Aroma (end of boil) | Zula | 25 g | 10 min | 7 % |
| Dry Hop | Zula | 25 g | 4 day(s) | 7 % |
| Dry Hop | Cascade PL | 25 g | 4 day(s) | 6.3 % |

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|---|---|---|---|---|
| Spice | Trawa cytrynowa | 15 g | Boil | 20 min |
| Water Agent | gips | 3 g | Mash | --- |
| Fining | mech | 3 g | Mash | --- |