

RedIPA

- Gravity **15.4 BLG**
- ABV ---
- IBU **74**
- SRM **13.8**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **34.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6 kg (70.6%)	70 %	7
Grain	Weyermann - Carared	1 kg (11.8%)	70 %	45
Grain	Bestmalz Red X	1 kg (11.8%)	70 %	30
Grain	carabohemian	0.5 kg (5.9%)	70 %	190

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	15 min	13 %
Boil	Citra	15 g	15 min	14 %
Boil	Crystal	20 g	15 min	4.5 %
Boil	Chinook	10 g	30 min	13 %
Boil	Citra	10 g	30 min	14 %
Boil	Crystal	10 g	30 min	4.5 %
Boil	Chinook	10 g	45 min	13 %
Boil	Citra	10 g	45 min	14 %
Boil	Cascade	20 g	60 min	6 %
Boil	Crystal	10 g	60 min	4.5 %
Whirlpool	Chinook	15 g	10 min	13 %
Whirlpool	Citra	15 g	10 min	14 %
Whirlpool	Crystal	10 g	10 min	4.5 %
Whirlpool	Cascade	20 g	10 min	6 %
Dry Hop	Cascade	50 g	5 day(s)	6 %

Yeasts

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

us-05	Ale	Dry	11.5 g	fermentis
us-05	Ale	Slant	150 ml	fermentis