

Red bucher

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **62**
- SRM **13.3**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **26.2 liter(s)**
- Total mash volume **34.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **26.2 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale mal	7 kg (88.1%)	80 %	5
Grain	Briess - Carapils Malt	0.4 kg (5%)	74 %	3
Grain	Jęczmień niesłodowany	0.4 kg (5%)	75 %	2
Grain	Carafa III	0.15 kg (1.9%)	70 %	1034

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	12 %
Boil	Citra	15 g	30 min	12 %
Boil	Simcoe	15 g	30 min	13.2 %
Boil	Citra	15 g	15 min	12 %
Boil	Amarillo	15 g	15 min	9.5 %
Boil	Simcoe	15 g	15 min	13.2 %
Whirlpool	Chinook	15 g	0 min	13 %
Whirlpool	Amarillo	15 g	0 min	9.5 %
Dry Hop	Citra	50 g	5 day(s)	12 %
Dry Hop	Simcoe	50 g	5 day(s)	13.2 %

Dry Hop	Amarillo	30 g	5 day(s)	9.5 %
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Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	250 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	5 g	Mash	---
Fining	Mech irlandzki	10 g	Boil	10 min