

# red ipa

---

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **46**
- SRM **11.3**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **26.9 liter(s)**
- Total mash volume **35.3 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **26.9 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 7 kg (83.3%)  | 80 %  | 5   |
| Grain | Pszeniczny           | 0.5 kg (6%)   | 85 %  | 4   |
| Grain | Abbey Malt Weyermann | 0.2 kg (2.4%) | 75 %  | 45  |
| Grain | cookie               | 0.2 kg (2.4%) | 75 %  | 50  |
| Grain | caraBohemian         | 0.5 kg (6%)   | 75 %  | 200 |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Warrior    | 20 g   | 60 min   | 15.5 %     |
| Boil                | Centennial | 20 g   | 20 min   | 10.5 %     |
| Boil                | Warrior    | 10 g   | 30 min   | 15.5 %     |
| Aroma (end of boil) | Equinox    | 50 g   | 0 min    | 13.1 %     |
| Aroma (end of boil) | Centennial | 30 g   | 0 min    | 10.5 %     |
| Dry Hop             | Cascade    | 100 g  | 3 day(s) | 6 %        |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                               |     |       |        |        |
|-------------------------------|-----|-------|--------|--------|
| Wyeast - 1056<br>American Ale | Ale | Slant | 200 ml | wayest |
|-------------------------------|-----|-------|--------|--------|

### Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 10 g   | Boil    | 15 min |