

#26 - Red IPA - "Dintojra"

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **51**
- SRM **9.8**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **25.5 liter(s)**

Steps

- Temp **67 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **19.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **20 min** at **67C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (78.5%)	80 %	5
Grain	Płatki owsiane	0.5 kg (7.8%)	60 %	3
Grain	Pilzneński	0.8 kg (12.6%)	81 %	4
Grain	Carafa III	0.07 kg (1.1%)	70 %	1300
mash out				

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	48 g	60 min	9.4 %
Aroma (end of boil)	Citra	50 g	5 min	12.4 %
Aroma (end of boil)	Citra	50 g	0 min	12.4 %
Dry Hop	Citra	100 g	3 day(s)	12.4 %
Dry Hop	Pacific Jade	50 g	3 day(s)	12.6 %
Dry Hop	Nelson Sauvignon	25 g	3 day(s)	11.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
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(#2) WLP521 Hornindal Kveik Ale	Ale	Slant	200 ml	White Labs
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Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	10 min
Other	Witamina C	2 g	Bottling	---