Red AIPA

- Gravity **15.9 BLG**
- ABV **---**
- IBU **67**
- SRM **12**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **23.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **23.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.3 kg *(76.8%)*	79 %	6
Grain	Karmelowy Czerwony	1 kg *(17.9%)*	77 %	59
Grain	Briess - Carapils Malt	0.3 kg *(5.4%)*	74 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Mosaic	20 g	15 min	12 %
Boil	Simcoe	25 g	10 min	11.4 %
Aroma (end of boil)	Sorachi Ace	25 g	5 min	12.4 %
Aroma (end of boil)	Mosaic	30 g	5 min	12 %
Dry Hop	Simcoe	25 g	7 day(s)	13 %
Dry Hop	Citra	20 g	7 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

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