

## Australian Red IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **44**
- SRM **7.3**
- Style **Red IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **20.7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński                  | 5.5 kg (92.9%) | 81 %  | 4   |
| Grain | Karmelowy Czerwony Strzegom | 0.4 kg (6.8%)  | 75 %  | 60  |
| Grain | Jęczmień palony             | 0.02 kg (0.3%) | 55 %  | 985 |

### Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Simcoe     | 15 g   | 60 min   | 13.2 %     |
| Aroma (end of boil) | Galaxy AUS | 30 g   | 15 min   | 15 %       |
| Dry Hop             | Galaxy AUS | 72 g   | 7 day(s) | 15 %       |

### Yeasts

| Name                              | Type | Form  | Amount | Laboratory      |
|-----------------------------------|------|-------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale  | Slant | 450 ml | Mangrove Jack's |