

IMPERIAL RED IPA

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **93**
- SRM **16.6**
- Style **Imperial 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 **22 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.5 liter(s)**
- Total mash volume **31.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **23.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.7 kg (72.8%)	80 %	5
Grain	Strzegom Monachijski typ I	0.8 kg (10.2%)	79 %	16
Grain	Płatki owsiane	0.5 kg (6.4%)	85 %	3
Grain	Pszeniczny	0.4 kg (5.1%)	85 %	4
Grain	Caramel/Crystal Malt - 10L	0.25 kg (3.2%)	75 %	20
Grain	Carafa III	0.18 kg (2.3%)	1 %	1034

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	45 g	60 min	13 %
Boil	Cascade	50 g	15 min	6 %
Boil	Citra	50 g	10 min	12 %
Boil	Simcoe	50 g	5 min	13.2 %
Dry Hop	Citra	50 g	6 day(s)	12 %
Dry Hop	Cascade	50 g	6 day(s)	6 %
Dry Hop	Simcoe	50 g	6 day(s)	13.2 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min
Water Agent	gips	5 g	Mash	60 min