

# KURA RED IPA

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- Gravity **15.2 BLG**
- ABV ---
- IBU **50**
- SRM **14.1**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt          | 3.5 kg (56.9%) | 80 %  | 5   |
| Grain | Bestmalz Red X                | 2 kg (32.5%)   | 79 %  | 30  |
| Grain | Żytni                         | 0.5 kg (8.1%)  | 85 %  | 8   |
| Grain | Weyermann - Dehusked Carafa I | 0.15 kg (2.4%) | 70 %  | 690 |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Cascade | 50 g   | 60 min   | 6 %        |
| Boil    | Cascade | 50 g   | 15 min   | 6 %        |
| Boil    | Cascade | 50 g   | 5 min    | 6 %        |
| Dry Hop | Cascade | 100 g  | 4 day(s) | 6 %        |

## Yeasts

| Name                       | Type | Form   | Amount | Laboratory  |
|----------------------------|------|--------|--------|-------------|
| Wyeast - 1056 American Ale | Ale  | Liquid | 123 ml | Wyeast Labs |

## Extras

| Type   | Name          | Amount | Use for | Time   |
|--------|---------------|--------|---------|--------|
| Fining | mech          | 5 g    | Boil    | 15 min |
| Herb   | rozmaryn      | 10 g   | Boil    | 10 min |
| Herb   | pieprz czarny | 10 g   | Boil    | 10 min |