

## RED IPA

- Gravity **15.6 BLG**
- ABV ---
- IBU **66**
- SRM **10.7**
- Style **Red IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

### Steps

- Temp **62 C**, Time **45 min**
- Temp **68 C**, Time **15 min**
- Temp **72 C**, Time **5 min**

### Mash step by step

- Heat up **22.1 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **68C**
- Keep mash **5 min** at **72C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale           | 5 kg (79.4%)  | 79 %  | 6   |
| Grain | Karmelowy Czerwony          | 0.5 kg (7.9%) | 75 %  | 59  |
| Grain | Strzegom Monachijski typ II | 0.5 kg (7.9%) | 79 %  | 22  |
| Grain | Weyermann - Carared         | 0.3 kg (4.8%) | 75 %  | 45  |

### Hops

| Use for | Name      | Amount | Time     | Alpha acid |
|---------|-----------|--------|----------|------------|
| Boil    | El Dorado | 30 g   | 60 min   | 15 %       |
| Boil    | Amarillo  | 30 g   | 15 min   | 9.5 %      |
| Boil    | Amarillo  | 10 g   | 10 min   | 9.5 %      |
| Boil    | Amarillo  | 10 g   | 5 min    | 9.5 %      |
| Boil    | El Dorado | 20 g   | 5 min    | 15 %       |
| Dry Hop | Zythos    | 50 g   | 5 day(s) | 11 %       |
| Dry Hop | El Dorado | 50 g   | 5 day(s) | 15 %       |

### 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  | 11.5 g | Fermentis  |