

## RED IPA #4

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **41**
- SRM **15.4**
- Style **Red IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **27.3 liter(s)**

### Steps

- Temp **66 C**, Time **70 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **21.6 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

### Fermentables

| Type  | Name                         | Amount         | Yield | EBC  |
|-------|------------------------------|----------------|-------|------|
| Grain | Briess - Pale Ale Malt       | 5 kg (88%)     | 80 %  | 7    |
| Grain | Pszeniczny                   | 0.5 kg (8.8%)  | 85 %  | 4    |
| Grain | Briess - Dark Chocolate Malt | 0.18 kg (3.2%) | 60 %  | 1200 |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Chinook | 15 g   | 60 min   | 13 %       |
| Aroma (end of boil) | Citra   | 30 g   | 10 min   | 12 %       |
| Aroma (end of boil) | Mosaic  | 30 g   | 10 min   | 10 %       |
| Whirlpool           | Citra   | 20 g   | 0 min    | 12 %       |
| Whirlpool           | Mosaic  | 20 g   | 0 min    | 10 %       |
| Dry Hop             | Citra   | 50 g   | 3 day(s) | 12 %       |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 600 ml | Fermentis  |