

# red ipa cytrynowa

---

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **66**
- SRM **11.9**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **9.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.9 kg (27.7%)	80 %	5
Grain	Bestmalz Red X	1 kg (30.8%)	79 %	30
Grain	Weyermann - Caraamber	0.5 kg (15.4%)	75 %	65
Grain	Żytni	0.1 kg (3.1%)	85 %	8
Grain	Rye, Flaked	0.5 kg (15.4%)	78.3 %	4
Grain	Pszeniczny	0.25 kg (7.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	50 min	10 %
Boil	Warrior	10 g	10 min	15.5 %
Dry Hop	Simcoe	50 g	5 day(s)	13.2 %
Dry Hop	Mosaic	50 g	4 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's Hophead Ale M66	Ale	Dry	7 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	3 g	Boil	10 min