Fresh Red IPA

- Gravity **15.2 BLG**
- ABV **---**
- IBU **22**
- SRM **5.5**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg *(76.9%)*	85 %	7
Grain	Żytni	1 kg *(15.4%)*	85 %	8
Grain	Płatki ryżowe	0.5 kg *(7.7%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	50 g	15 min	10 %
Dry Hop	Motueka	90 g	7 day(s)	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	hibiskus	20 g	Boil	5 min

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