

#60 Red IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **40**
- SRM **16**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **0 %**
- Size with trub loss **13 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.37 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.3 liter(s)**

Steps

- Temp **66 C**, Time **55 min**

Mash step by step

- Heat up **11 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **55 min** at **66C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep Pale Ale malt	2.7 kg (78.3%)	76 %	5
Grain	Monachijski	0.3 kg (8.7%)	80 %	16
Grain	Crystal 160	0.17 kg (4.9%)	70 %	160
Grain	Carafa II	0.1 kg (2.9%)	70 %	812
Sugar	Cukier	0.18 kg (5.2%)	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	5 g	45 min	10.5 %
Boil	Cascade	40 g	10 min	7 %
Boil	Centennial	40 g	5 min	9.5 %
Dry Hop	Cascade	25 g	3 day(s)	7 %
Dry Hop	Centennial	25 g	3 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis