

Bavaria Red IPA WB-06

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **42**
- SRM **8.8**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **24.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Pilznerski | 4 kg (61.5%) | 81 % | 4 |
| Grain | Weyermann - Carared | 1 kg (15.4%) | 75 % | 45 |
| Grain | Bestmalz Red X | 1 kg (15.4%) | 79 % | 30 |
| Grain | Rice, Flaked | 0.5 kg (7.7%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|----------|------------|
| Dry Hop | Mandarina Bavaria | 200 g | 2 day(s) | 10 % |
| Whirlpool | Magnum | 15 g | 60 min | 13.5 % |
| Boil | Magnum | 25 g | 60 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|-------|--------|------------|
| WB 06 | Wheat | Slant | 500 ml | --- |