

Polish Red IPA (PRIPA)

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **38**
- SRM **11.5**
- Style **American 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 **5.5 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **17.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.8 kg (66.7%) | 80 % | 4 |
| Grain | Weyermann - Melanoiden Malt | 0.2 kg (7.4%) | 81 % | 53 |
| Grain | Karmelowy Pszeniczny Strzegom | 0.2 kg (7.4%) | 79 % | 130 |
| Grain | cookie burszynowy | 0.5 kg (18.5%) | 70 % | 49 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|----------|------------|
| Boil | EXPF-3/20 | 25 g | 30 min | 6.9 % |
| Boil | EXPF-3/20 | 25 g | 5 min | 6.9 % |
| Boil | EXPF-3/20 | 25 g | 1 min | 6.9 % |
| Dry Hop | EXPF-3/20 | 25 g | 2 day(s) | 6.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|--------|--------|-------------|
| Wyeast - 1272 American Ale II | Ale | Liquid | 100 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | GIPS PIWOWARSKI | 2 g | Mash | 60 min |