

RED AIPA II

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **77**
- SRM **11.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **29 liter(s)**
- Total mash volume **39 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **29 liter(s)** of strike water to **77.4C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-------------|-------|-----|
| Grain | Strzegom Pale Ale | 6 kg (60%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 3 kg (30%) | 79 % | 22 |
| Grain | Strzegom Pszeniczny | 0.5 kg (5%) | 81 % | 6 |
| Grain | Strzegom Karmel 150 | 0.5 kg (5%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| First Wort | Amarillo | 20 g | 30 min | 8.8 % |
| Boil | Columbus/Tomahawk/Zeus | 60 g | 60 min | 12.5 % |
| Aroma (end of boil) | Amarillo | 10 g | 20 min | 8.8 % |
| Aroma (end of boil) | Amarillo | 15 g | 15 min | 8.8 % |
| Aroma (end of boil) | Amarillo | 25 g | 10 min | 8.8 % |
| Aroma (end of boil) | Amarillo | 30 g | 5 min | 8.8 % |
| Whirlpool | Cascade | 20 g | 1 min | 7.1 % |
| Dry Hop | Cascade | 30 g | 4 day(s) | 7.1 % |
| Dry Hop | Cascade | 50 g | 3 day(s) | 7.1 % |

Yeasts

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

| Name | Type | Form | Amount | Laboratory |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale | Dry | 22 g | Fermentis |