

Red bucher

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **62**
- SRM **13.3**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **26.2 liter(s)**
- Total mash volume **34.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **26.2 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|------|
| Grain | Viking Pale Ale mal | 7 kg (88.1%) | 80 % | 5 |
| Grain | Briess - Carapils Malt | 0.4 kg (5%) | 74 % | 3 |
| Grain | Jęczmień niestodowany | 0.4 kg (5%) | 75 % | 2 |
| Grain | Carafa III | 0.15 kg (1.9%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Chinook | 15 g | 60 min | 12 % |
| Boil | Citra | 15 g | 30 min | 12 % |
| Boil | Simcoe | 15 g | 30 min | 13.2 % |
| Boil | Citra | 15 g | 15 min | 12 % |
| Boil | Amarillo | 15 g | 15 min | 9.5 % |
| Boil | Simcoe | 15 g | 15 min | 13.2 % |
| Whirlpool | Chinook | 15 g | 0 min | 13 % |
| Whirlpool | Amarillo | 15 g | 0 min | 9.5 % |
| Dry Hop | Citra | 50 g | 5 day(s) | 12 % |
| Dry Hop | Simcoe | 50 g | 5 day(s) | 13.2 % |

| | | | | |
|---------|----------|------|----------|-------|
| Dry Hop | Amarillo | 30 g | 5 day(s) | 9.5 % |
|---------|----------|------|----------|-------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 250 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|--------|
| Water Agent | Gips | 5 g | Mash | --- |
| Fining | Mech irlandzki | 10 g | Boil | 10 min |