

# Red India Pale Ale

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **60**
- SRM **11.8**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **27.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (98.4%)	80 %	5
Grain	Weyermann - Carafa III	0.1 kg (1.6%)	70 %	1024

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Wolf	20 g	60 min	13.1 %
Boil	Cardinal	10 g	20 min	8.5 %
Boil	Dragon	10 g	20 min	7.3 %
Boil	Kolibri	10 g	20 min	4 %
Boil	Cardinal	20 g	5 min	8.5 %
Boil	Dragon	20 g	5 min	7.3 %
Boil	Kolibri	20 g	5 min	4 %
Aroma (end of boil)	Cardinal	25 g	5 min	8.5 %
Aroma (end of boil)	Dragon	25 g	5 min	7.3 %
Aroma (end of boil)	Kolibri	25 g	5 min	4 %
Whirlpool	Cardinal	20 g	0 min	8.5 %
Whirlpool	Dragon	20 g	0 min	7.3 %

Whirlpool	Kolibri	20 g	0 min	4 %
Dry Hop	Dragon	30 g	4 day(s)	7.3 %
Dry Hop	Kolibri	30 g	4 day(s)	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min

### Notes

- Whirlpool, gdy temperatura spadnie poniżej 80 stopni.  
Oct 28, 2018, 2:44 PM