

Red IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **50**
- SRM **14.1**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 5.5 kg (78%) | 80 % | 4 |
| Grain | Strzegom Karmel 150 | 0.5 kg (7.1%) | 75 % | 150 |
| Grain | Melanoiden Malt | 1 kg (14.2%) | 80 % | 60 |
| Grain | Strzegom Barwiący | 0.05 kg (0.7%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|-----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 60 min | 15.5 % |
| Boil | Amarillo | 45 g | 10 min | 7.5 % |
| Aroma (end of boil) | Amarillo | 45 g | 0 min | 7.5 % |
| Dry Hop | Amarillo | 90 g | 14 day(s) | 7.5 % |

Yeasts

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