

## red ipa

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **51**
- SRM **11.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **21.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5 kg (81.3%)	80.5 %	2
Grain	Barley, Flaked	1 kg (16.3%)	70 %	4
Grain	Weyermann - Carafa II	0.15 kg (2.4%)	70 %	837

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cltra	50 g	15 min	13.7 %
Whirlpool	Cltra	50 g	20 min	13.7 %
Dry Hop	Cltra	50 g	5 day(s)	13.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
DIPA	Ale	Liquid	100 ml	Omega Yeast