

# Red IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **67**
- SRM **10.5**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (97.8%)	90 %	5
Grain	Carafa III	0.1 kg (2.2%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	El Dorado	20 g	90 min	13.2 %
Boil	Cascade	15 g	20 min	7.6 %
Boil	El Dorado	15 g	20 min	13.2 %
Boil	Galaxy	15 g	10 min	15 %
Whirlpool	El Dorado	20 g	10 min	15 %
Whirlpool	Cascade	15 g	10 min	7.6 %
Whirlpool	Galaxy	15 g	10 min	15 %
Dry Hop	Lublin (Lubelski)	30 g	3 day(s)	4 %
Dry Hop	El Dorado	40 g	3 day(s)	13.2 %
Dry Hop	Galaxy	30 g	3 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast 1469 West Yorkshire Ale	Ale	Liquid	30 ml	---
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### Extras

Type	Name	Amount	Use for	Time
Other	Skórki pomarańczy w alkoholu	30 g	Secondary	3 day(s)