

# Red ipa

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **65**
- SRM **8.3**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield  | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale   | 5 kg (93.5%)   | 80.5 % | 6   |
| Grain | Melanoiden Malt             | 0.3 kg (5.6%)  | 80 %   | 39  |
| Grain | Black Barley (Roast Barley) | 0.05 kg (0.9%) | 55 %   | 985 |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Enigma | 25 g   | 60 min | 16.9 %     |
| Aroma (end of boil) | Azacca | 20 g   | 15 min | 12.8 %     |
| Aroma (end of boil) | Azacca | 30 g   | 5 min  | 12.8 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |

## Extras

| Type   | Name       | Amount | Use for | Time   |
|--------|------------|--------|---------|--------|
| Fining | Irish moss | 4 g    | Boil    | 15 min |