

# 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