

# red ipa

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **46**
- SRM **11.3**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **26.9 liter(s)**
- Total mash volume **35.3 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **26.9 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (83.3%)	80 %	5
Grain	Pszeniczny	0.5 kg (6%)	85 %	4
Grain	Abbey Malt Weyermann	0.2 kg (2.4%)	75 %	45
Grain	cookie	0.2 kg (2.4%)	75 %	50
Grain	caraBohemian	0.5 kg (6%)	75 %	200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	60 min	15.5 %
Boil	Centennial	20 g	20 min	10.5 %
Boil	Warrior	10 g	30 min	15.5 %
Aroma (end of boil)	Equinox	50 g	0 min	13.1 %
Aroma (end of boil)	Centennial	30 g	0 min	10.5 %
Dry Hop	Cascade	100 g	3 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - 1056 American Ale	Ale	Slant	200 ml	wayest
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### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	10 g	Boil	15 min