

# RED IPA Z BREWDOGA INTERSTELLAR

---

- Gravity **14.3 BLG**
- ABV ---
- IBU ---
- SRM **19**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **65 C**, Time **75 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.9 kg (73.6%)	79 %	6
Grain	Żytni	0.5 kg (9.4%)	85 %	8
Grain	Strzegom Karmel 150	0.56 kg (10.6%)	75 %	150
Grain	Strzegom Karmel 300	0.19 kg (3.6%)	70 %	299
Grain	Weyermann - Acidulated Malt	0.15 kg (2.8%)	80 %	6