

# Red Irish IPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **117**
- SRM **13.5**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **19.3 liter(s)**

## Mash information

- Mash efficiency **30 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

## Fermentables

| Type           | Name   | Amount         | Yield | EBC |
|----------------|--|----------------|-------|-----|
| Liquid Extract | GOZDAWA<br>EKSTRAKT<br>SŁODOWY PŁYNNY<br>JASNY | 3.4 kg (77.3%) | --- % | 22  |
| Grain          | RED ALE Viking                                 | 1 kg (22.7%)   | 75 %  | 70  |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Summit  | 50 g   | 60 min   | 18 %       |
| Aroma (end of boil) | Cascade | 30 g   | 15 min   | 4 %        |
| Dry Hop             | Cascade | 20 g   | 7 day(s) | 4 %        |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale T-58 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type    | Name           | Amount | Use for | Time   |
|---------|----------------|--------|---------|--------|
| Finning | Mech Irlandzki | 10 g   | Boil    | 15 min |