

## #60 Red IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **40**
- SRM **16**
- Style **Red IPA**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **0 %**
- Size with trub loss **13 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.37 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.3 liter(s)**

### Steps

- Temp **66 C**, Time **55 min**

### Mash step by step

- Heat up **11 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **55 min** at **66C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

### Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Mep Pale Ale malt | 2.7 kg (78.3%) | 76 %  | 5   |
| Grain | Monachijski       | 0.3 kg (8.7%)  | 80 %  | 16  |
| Grain | Crystal 160       | 0.17 kg (4.9%) | 70 %  | 160 |
| Grain | Carafa II         | 0.1 kg (2.9%)  | 70 %  | 812 |
| Sugar | Cukier            | 0.18 kg (5.2%) | 100 % | 0   |

### Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Centennial | 5 g    | 45 min   | 10.5 %     |
| Boil    | Cascade    | 40 g   | 10 min   | 7 %        |
| Boil    | Centennial | 40 g   | 5 min    | 9.5 %      |
| Dry Hop | Cascade    | 25 g   | 3 day(s) | 7 %        |
| Dry Hop | Centennial | 25 g   | 3 day(s) | 9.5 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |