

# Czerwony Victor IPA

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **51**
- SRM **12.5**
- Style **American 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz Red X	5 kg (83.3%)	79 %	30
Grain	Viking Pale Ale malt	1 kg (16.7%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	vic secret	26 g	60 min	20 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis