

# Imperial Red

- Gravity **19.1 BLG**
- ABV ---
- IBU **75**
- SRM **26**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **68 C**, Time **80 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **80 min** at **68C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Weyermann - Melanoiden Malt	1 kg (14.3%)	81 %	53
Grain	red crystal 400 ebc	0.5 kg (7.1%)	75 %	400
Grain	Platki owsiane	0.5 kg (7.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	25 g	30 min	15.5 %
Boil	Mosaic	25 g	10 min	10 %
Boil	Simcoe	25 g	5 min	13.2 %
Dry Hop	Mosaic	25 g	5 day(s)	10 %
Dry Hop	Simcoe	25 g	5 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	20 g	Danstar