

IMPERIAL RED IPA _ test

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **92**
- SRM **16.2**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.5 liter(s)**
- Total mash volume **31.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **23.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 5.7 kg (72.8%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.8 kg (10.2%) | 79 % | 16 |
| Grain | Płatki owsiane | 0.5 kg (6.4%) | 85 % | 3 |
| Grain | Pszeniczny | 0.4 kg (5.1%) | 85 % | 4 |
| Grain | Caramel/Crystal Malt - 10L | 0.25 kg (3.2%) | 75 % | 20 |
| Grain | Carafa III | 0.18 kg (2.3%) | 1 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Chinook | 45 g | 60 min | 13 % |
| Boil | Cascade | 50 g | 15 min | 6 % |
| Boil | Citra | 50 g | 10 min | 12 % |
| Boil | Simcoe | 50 g | 5 min | 13.2 % |
| Dry Hop | Citra | 50 g | 6 day(s) | 12 % |
| Dry Hop | Cascade | 50 g | 6 day(s) | 6 % |
| Dry Hop | Simcoe | 50 g | 6 day(s) | 13.2 % |

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale | Dry | 22 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|---------------|----------------|-------------|
| Fining | mech irlandzki | 5 g | Boil | 15 min |
| Water Agent | gips | 5 g | Mash | 60 min |