

India Red Ale Hestfaret

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **34**
- SRM **15.8**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **24.5 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	4.8 kg (78.4%)	80.5 %	6
Grain	BESTMALZ - Best Minich Dark	0.6 kg (9.8%)	80 %	28
Grain	Strzegom Karmel 150	0.5 kg (8.2%)	75 %	150
Grain	Caramel/Crystal Malt - 120L	0.1 kg (1.6%)	72 %	236
Grain	Carafa III	0.06 kg (1%)	70 %	1034
Grain	Strzegom Czekoladowy ciemny	0.06 kg (1%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	5 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	22 g	15 min	15.5 %
Whirlpool	Columbus/Tomahawk/Zeus	45 g	0 min	15.5 %
Boil	Citra	22 g	15 min	12 %
Whirlpool	Citra	45 g	0 min	12 %
Dry Hop	Columbus/Tomahawk/Zeus	22 g	7 day(s)	15.5 %

Dry Hop	Citra	45 g	7 day(s)	12 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis