

OWSIANA RED IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **63**
- SRM **14.9**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **22 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.9 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.2 kg (64.9%)	80 %	5
Grain	Płatki owsiane	0.7 kg (10.8%)	85 %	3
Grain	Monachijski	0.5 kg (7.7%)	80 %	16
Grain	Weyermann - Carapils	0.5 kg (7.7%)	78 %	4
Grain	Pszeniczny	0.4 kg (6.2%)	85 %	4
Grain	Carafa III	0.17 kg (2.6%)	1 %	1034

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	35 g	60 min	13 %
Boil	Cascade	20 g	15 min	6 %
Boil	Citra	20 g	10 min	12 %
Boil	Simcoe	25 g	5 min	13.2 %
Dry Hop	Chinook	15 g	7 day(s)	13 %
Dry Hop	Citra	30 g	7 day(s)	12 %
Dry Hop	Cascade	30 g	7 day(s)	6 %
Dry Hop	Simcoe	25 g	7 day(s)	13.2 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min
Water Agent	GIPS	4 g	Mash	60 min