

# Red AIPA

- Gravity **15.9 BLG**
- ABV ---
- IBU **67**
- SRM **12**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **23.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **23.6 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale      | 4.3 kg (76.8%) | 79 %  | 6   |
| Grain | Karmelowy Czerwony     | 1 kg (17.9%)   | 77 %  | 59  |
| Grain | Briess - Carapils Malt | 0.3 kg (5.4%)  | 74 %  | 3   |

## Hops

| Use for             | Name        | Amount | Time     | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil                | Magnum      | 20 g   | 60 min   | 13.5 %     |
| Boil                | Mosaic      | 20 g   | 15 min   | 12 %       |
| Boil                | Simcoe      | 25 g   | 10 min   | 11.4 %     |
| Aroma (end of boil) | Sorachi Ace | 25 g   | 5 min    | 12.4 %     |
| Aroma (end of boil) | Mosaic      | 30 g   | 5 min    | 12 %       |
| Dry Hop             | Simcoe      | 25 g   | 7 day(s) | 13 %       |
| Dry Hop             | Citra       | 20 g   | 7 day(s) | 12 %       |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 150 ml | Fermentis  |