

RED AIPA

- Gravity **16.6 BLG**
- ABV ---
- IBU **74**
- SRM **15.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **3 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.06 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **34.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **26 liter(s)** of strike water to **74.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (58.8%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 3 kg (35.3%) | 79 % | 22 |
| Grain | Strzegom Karmel 150 | 0.5 kg (5.9%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 50 g | 60 min | 15.5 % |
| Aroma (end of boil) | Amarillo | 30 g | 20 min | 9.5 % |
| Aroma (end of boil) | Amarillo | 20 g | 5 min | 9.5 % |
| Dry Hop | Cascade | 50 g | 7 day(s) | 7.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |