

# Red AIPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **66**
- SRM **12**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

| Type  | Name                       | Amount       | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt       | 3.5 kg (70%) | 80 %  | 5   |
| Grain | Strzegom Monachijski typ I | 1 kg (20%)   | 79 %  | 16  |
| Grain | Strzegom Karmel 150        | 0.5 kg (10%) | 75 %  | 150 |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Equinox  | 20 g   | 60 min   | 13.1 %     |
| Aroma (end of boil) | Zythos   | 20 g   | 10 min   | 11 %       |
| Aroma (end of boil) | Amarillo | 25 g   | 10 min   | 9.5 %      |
| Aroma (end of boil) | Equinox  | 15 g   | 10 min   | 13.1 %     |
| Dry Hop             | Zythos   | 30 g   | 5 day(s) | 11 %       |
| Dry Hop             | Amarillo | 25 g   | 5 day(s) | 9.5 %      |
| Dry Hop             | Equinox  | 15 g   | 5 day(s) | 13.1 %     |

## Yeasts

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

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 10 g   | Boil    | 10 min |