

Red AIPA

- Gravity **14.8 BLG**
- ABV ---
- IBU **56**
- SRM **14.2**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **10 %**
- Size with trub loss **35.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **40.5 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **25.5 liter(s)** of **76C** water or to achieve **40.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilsner (2 Row) Ger | 3.3 kg (44%) | 81 % | 4 |
| Grain | Weyermann - Pale Ale Malt | 2 kg (26.7%) | 85 % | 7 |
| Grain | Strzegom Monachijski typ I | 1.4 kg (18.7%) | 79 % | 16 |
| Grain | Simpsons - Crystal Rye | 0.5 kg (6.7%) | 73 % | 177 |
| Grain | Fawcett - Crystal | 0.3 kg (4%) | 70 % | 160 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Magnum | 60 g | 60 min | 11.8 % |
| Aroma (end of boil) | Simcoe | 15 g | 15 min | 11.4 % |
| Aroma (end of boil) | Citra | 15 g | 15 min | 1.5 % |
| Aroma (end of boil) | Simcoe | 10 g | 5 min | 11.4 % |
| Aroma (end of boil) | Citra | 10 g | 5 min | 13.5 % |
| Aroma (end of boil) | Simcoe | 20 g | 0 min | 11.4 % |
| Aroma (end of boil) | Citra | 20 g | 0 min | 13.5 % |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 20 g | 0 min | 14.9 % |

Yeasts

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