

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