

Red Alert (SMASH RedX Citra)

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **89**
- SRM **12.2**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **64 C**, Time **75 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **70.5C**
- Add grains
- Keep mash **75 min** at **64C**
- Keep mash **10 min** at **75C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz Red X	5 kg (100%)	79 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Citra	20 g	60 min	13.5 %
Boil	Citra	20 g	30 min	13.5 %
Boil	Citra	20 g	20 min	13.5 %
Boil	Citra	20 g	10 min	13.5 %
Boil	Citra	20 g	0 min	13.5 %
Dry Hop	Citra	100 g	3 day(s)	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	170 ml	Fermentis