

# RED AMERICAN IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **31**
- SRM **11.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.3 liter(s)**
- Total mash volume **28.6 liter(s)**

## Steps

- Temp **58 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **22.3 liter(s)** of strike water to **63.4C**
- Add grains
- Keep mash **10 min** at **58C**
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pale ale zero Viking Malt (Strzegom)	5 kg (78.6%)	80 %	5.5
Grain	Słód Red Ale (melanoidynowy) Viking Malt (Strzegom)	0.5 kg (7.9%)	78 %	70
Grain	Słód Carapils® Weyermann®	0.3 kg (4.7%)	78 %	4
Grain	Płatki owsiane	0.4 kg (6.3%)	78 %	4
Grain	Jęczmień prażony Viking Malt (Strzegom)	0.1 kg (1.6%)	76 %	1000
Grain	Słód zakwaszający Weyermann®	0.06 kg (0.9%)	78 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	10.4 %
Boil	Mosaic	10 g	20 min	10.4 %
Boil	Centennial	20 g	20 min	7.8 %

Whirlpool	Centennial	35 g	20 min	7.8 %
Dry Hop	Centennial	35 g	6 day(s)	7.8 %
Dry Hop	Ahtanum	35 g	3 day(s)	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12.65 g	Fermentis