

## Red IPA #1

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **58**
- SRM **15**
- 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 **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.9 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **15.8 liter(s)** of strike water to **72.3C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Castle Malting - Pale ale	2 kg (39.2%)	--- %	10
Grain	Słód Red Ale (melanoidynowy) Viking Malt (Strzegom)	0.5 kg (9.8%)	--- %	70
Grain	Słód pilzneński zero Viking Malt (Strzegom)	2.5 kg (49%)	--- %	4
Grain	Słód Carafa® Malt Weyermann®	0.1 kg (2%)	--- %	1400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chmiel Chinook (USA)	20 g	60 min	11.7 %
Boil	Chmiel Simcoe (USA)	15 g	30 min	14.5 %
Boil	Chmiel Chinook (USA)	15 g	30 min	11.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11.5 g	Fermentis
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