

Red IPA

- Gravity **15.7 BLG**
- ABV ---
- IBU **75**
- SRM **30.7**
- Style **Red IPA**

Batch size

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

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio --- liter(s) / kg
- Mash size --- liter(s)
- Total mash volume --- liter(s)

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up liter(s) of strike water to C
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **78C**
- Sparge using liter(s) of C water

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	3 kg (58.8%)	80 %	7
Grain	Weyermann - Pale Ale Malt	1 kg (19.6%)	85 %	8
Grain	Caraaroma	0.5 kg (9.8%)	78 %	540
Grain	Caraamber	0.3 kg (5.9%)	75 %	79
Grain	Pszeniczny	0.3 kg (5.9%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13 %
Boil	Chinook	20 g	30 min	13 %
Boil	Chinook	20 g	15 min	13 %
Boil	Chinook	20 g	5 min	13 %
Boil	Simcoe	10 g	5 min	13 %
Dry Hop	Citra	50 g	10 day(s)	12 %

Yeasts

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