

# Red IPA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **50**
- SRM **14.1**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.5 kg (78%)	80 %	4
Grain	Strzegom Karmel 150	0.5 kg (7.1%)	75 %	150
Grain	Melanoiden Malt	1 kg (14.2%)	80 %	60
Grain	Strzegom Barwiący	0.05 kg (0.7%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Amarillo	45 g	10 min	7.5 %
Aroma (end of boil)	Amarillo	45 g	0 min	7.5 %
Dry Hop	Amarillo	90 g	14 day(s)	7.5 %

## Yeasts

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