

# Red IPA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **69**
- SRM **6.9**
- 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 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński         | 4 kg (75.5%)   | 80 %  | 4   |
| Grain | Strzegom Monachijski typ II | 0.8 kg (15.1%) | 79 %  | 22  |
| Grain | Karmelowy Jasny 30EBC       | 0.4 kg (7.5%)  | 75 %  | 30  |
| Grain | Karmelowy Ciemny            | 0.1 kg (1.9%)  | 75 %  | 150 |

## Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 10 g   | 60 min | 14.4 %     |
| Boil                | Ahtanum                | 25 g   | 30 min | 4 %        |
| Aroma (end of boil) | Citra                  | 25 g   | 5 min  | 14.2 %     |
| Boil                | Citra                  | 25 g   | 45 min | 14.2 %     |
| Aroma (end of boil) | Ahtanum                | 25 g   | 5 min  | 4 %        |

## Yeasts

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