

Red IPA 2.0

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **87**
- SRM **10.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.7 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.6 kg (98.6%)	79 %	6
Grain	Carafa III	0.08 kg (1.4%)	70 %	1034

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Columbus/Tomahawk/Zeus	51 g	60 min	15.7 %
Boil	Amarillo	25 g	0 min	8.3 %
Boil	Simcoe	25 g	0 min	12.6 %
Boil	Citra	25 g	0 min	13.2 %
Dry Hop	Citra	50 g	1 day(s)	13.2 %
Dry Hop	Simcoe	50 g	1 day(s)	12.6 %
Dry Hop	Amarillo	25 g	1 day(s)	8.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	250 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	7.5 g	Boil	10 min