

Red IPA #27

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **59**
- SRM **16.6**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **5 %/h**
- Boil size **30.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **31 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **23.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **30.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7.5 kg (96.8%)	80 %	5
Grain	Carafa III	0.25 kg (3.2%)	70 %	1034

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	13.6 %
Boil	Citra	18 g	25 min	12 %
Boil	Simcoe	18 g	25 min	13.2 %
Boil	Amarillo	20 g	10 min	9.5 %
Boil	Simcoe	17 g	10 min	13.2 %
Boil	Citra	17 g	10 min	12 %
Whirlpool	Citra	10 g	---	12 %
Whirlpool	Simcoe	10 g	---	13.2 %
Whirlpool	Amarillo	10 g	---	9.5 %
Dry Hop	Citra	60 g	---	12 %
Dry Hop	Simcoe	60 g	---	13.2 %
Dry Hop	Amarillo	40 g	---	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	100 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	10 g	Boil	10 min

Notes

- Warzone 23.10

Carafa za długo - układanie złoża filtracyjnego (10-15min) (można dodawac po mash-oucie)
Oct 23, 2018, 11:11 AM