

## Red IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **48**
- SRM **9.2**
- Style **Red IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

### Fermentables

| Type    | Name                  | Amount         | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain   | Viking Pale Ale malt  | 4 kg (83.2%)   | 80 %  | 5   |
| Grain   | Pszeniczny            | 0.25 kg (5.2%) | 85 %  | 4   |
| Adjunct | Pszenica niesłodowana | 0.3 kg (6.2%)  | 75 %  | 3   |
| Grain   | Strzegom Karmel 30    | 0.2 kg (4.2%)  | 75 %  | 30  |
| Grain   | Jęczmień palony       | 0.06 kg (1.2%) | 55 %  | 985 |

### Hops

| Use for   | Name   | Amount | Time   | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil      | Mosaic | 20 g   | 60 min | 12 %       |
| Boil      | Mosaic | 15 g   | 10 min | 12 %       |
| Boil      | Mosaic | 20 g   | 0 min  | 12 %       |
| Whirlpool | Mosaic | 45 g   | 15 min | 10 %       |

### Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 11.5 g | Danstar    |