

# 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