

RED IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **43**
- SRM **12.3**
- 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 **32 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **26.4 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **35 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **32 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.5 kg (72.8%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (13.2%)	79 %	8
Grain	Płatki pszeniczne	0.3 kg (4%)	60 %	3
Grain	Jęczmień palony	0.1 kg (1.3%)	55 %	1100
Grain	Caraaroma	0.15 kg (2%)	78 %	350
Grain	Pszeniczny	0.5 kg (6.6%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	40 min	12.1 %
Boil	Amarillo	20 g	15 min	9.5 %
Boil	Citra	15 g	15 min	12 %
Aroma (end of boil)	Mosaic	20 g	10 min	10 %
Aroma (end of boil)	Citra	20 g	5 min	12 %
Dry Hop	Citra	45 g	4 day(s)	12 %
Dry Hop	Mosaic	10 g	4 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	0