

red ipa

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **47**
- SRM **14**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

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

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4.5 kg (93.8%)	81 %	6
Grain	Crystal Medium (Crisp)	0.3 kg (6.3%)	72 %	270

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	45 min	12 %
Boil	Citra	10 g	20 min	12 %
Whirlpool	Citra	20 g	0 min	12 %
Whirlpool	amarillo 2020	50 g	0 min	8.7 %
Dry Hop	simcoe 2020	50 g	2 day(s)	12.6 %
Dry Hop	enigma 2020	50 g	2 day(s)	18.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	4 g	Mash	60 min
Water Agent	chlorek wapnia	2 g	Mash	60 min
Fining	whirflock	1 g	Boil	5 min