

# Red IPA

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **26**
- SRM **13.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (57.1%)	80 %	5
Grain	Strzegom Karmel 300	0.5 kg (7.1%)	70 %	299
Grain	Viking Pilsner malt	2 kg (28.6%)	82 %	4
Grain	Viking Wheat Malt	0.5 kg (7.1%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	50 g	10 min	12 %
Dry Hop	Mosaic	100 g	3 day(s)	10 %
Aroma (end of boil)	Citra	50 g	3 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis