

Red IPA #6

- Gravity **15.2 BLG**
- ABV ---
- IBU **84**
- SRM **16.9**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Pale Ale Weyermann | 5 kg (78.1%) | 85 % | 7 |
| Grain | Strzegom Karmel 150 | 0.2 kg (3.1%) | 75 % | 150 |
| Grain | Caraaroma | 0.2 kg (3.1%) | 78 % | 400 |
| Grain | Weyermann - Carared | 0.5 kg (7.8%) | 75 % | 45 |
| Grain | Żytni | 0.5 kg (7.8%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 60 min | 15 % |
| Boil | Simcoe | 16 g | 60 min | 13.2 % |
| Boil | Citra | 16 g | 60 min | 13.5 % |
| Aroma (end of boil) | Cascade | 20 g | 10 min | 8.3 % |
| Whirlpool | Citra | 10 g | 40 min | 13.5 % |
| Whirlpool | Simcoe | 10 g | 40 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale | Dry | 11.5 g | --- |