

RED IPA Puławski

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **70**
- SRM **14.5**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **75 min**
- Evaporation rate **20 %/h**
- Boil size **16.6 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **14.9 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **11.6 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (90.6%)	80 %	5
Grain	Strzegom Karmel 150	0.25 kg (7.6%)	75 %	150
Grain	Strzegom pszenica prażona	0.06 kg (1.8%)	1 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	Puławski	20 g	15 min	8.9 %
Aroma (end of boil)	Puławski	20 g	0 min	8.9 %
Dry Hop	Puławski	60 g	3 day(s)	8.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	60 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	2 g	Mash	60 min