

# Red IPA X ŚPKD

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **52**
- SRM **12.2**
- Style **Red 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 **21.2 liter(s)**
- Total mash volume **28.3 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **21.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (70.6%)	82 %	4
Grain	Viking Oat malt	1 kg (14.1%)	65 %	20
Grain	Viking Vienna Malt	0.8 kg (11.3%)	79 %	7
Grain	Strzegom Karmel 150	0.2 kg (2.8%)	75 %	150
Grain	Jęczmień palony	0.08 kg (1.1%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	30 g	60 min	15.2 %
Boil	Ekuanot	20 g	10 min	15.2 %
Whirlpool	Mosaic	50 g	1 min	12.8 %
Dry Hop	Ekuanot	50 g	2 day(s)	15.2 %
Dry Hop	Mosaic	50 g	2 day(s)	12.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM704 Lutra Kveik	Ale	Slant	350 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	8 g	Mash	60 min