

# Red South Africa IPA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **47**
- SRM **6.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount     | Yield | EBC |
|-------|--------------------------|------------|-------|-----|
| Grain | Pale Malt (2 Row) Bel    | 3 kg (60%) | 80 %  | 6   |
| Grain | Słód pszeniczny Bestmalz | 1 kg (20%) | 82 %  | 5   |
| Grain | Weyermann - Carared      | 1 kg (20%) | 75 %  | 45  |

## Hops

| Use for             | Name       | Amount | Time      | Alpha acid |
|---------------------|------------|--------|-----------|------------|
| Boil                | 92P2/4-RPA | 20 g   | 60 min    | 14.4 %     |
| Boil                | 92P2/4-RPA | 20 g   | 10 min    | 14.4 %     |
| Boil                | 92P2/4-RPA | 20 g   | 5 min     | 14.4 %     |
| Aroma (end of boil) | 92P2/4-RPA | 20 g   | 0 min     | 14.4 %     |
| Dry Hop             | 92P2/4-RPA | 20 g   | 14 day(s) | 14.4 %     |

## Yeasts

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