

RED Strawberry pIPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **41**
- SRM **12.9**
- Style **Red 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 **2.65 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **67 C**, Time **120 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.7 liter(s)** of strike water to **75.9C**
- Add grains
- Keep mash **120 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (55.6%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 1.5 kg (23.8%) | 81 % | 6 |
| Grain | Strzegom Karmel 150 | 1 kg (15.9%) | 75 % | 150 |
| Grain | Płatki owsiane | 0.3 kg (4.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|-----------|------------|
| Boil | lunga | 8 g | 60 min | 11 % |
| Boil | Puławski | 30 g | 60 min | 8.9 % |
| Aroma (end of boil) | Oktawia | 25 g | 10 min | 8.8 % |
| Dry Hop | Oktawia | 25 g | 12 day(s) | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |