

# RedX AIPA

- Gravity **15 BLG**
- ABV ---
- IBU **109**
- SRM **15.3**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz Caramel Pils	1.6 kg (24.2%)	74 %	3
Grain	Bestmalz Red X	5 kg (75.8%)	79 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	16 g	45 min	12 %
Boil	Simcoe	16 g	45 min	11.4 %
Boil	Chinook	16 g	45 min	11.2 %
Boil	Mosaic	16 g	30 min	12 %
Boil	Simcoe	16 g	30 min	11.4 %
Boil	Chinook	16 g	30 min	11.2 %
Boil	Mosaic	22 g	15 min	12 %
Boil	Simcoe	18 g	15 min	11.4 %
Boil	Chinook	18 g	15 min	11.2 %
Dry Hop	Mosaic	50 g	4 day(s)	12 %
Dry Hop	Simcoe	50 g	4 day(s)	11.4 %
Dry Hop	Chinook	50 g	4 day(s)	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---