

## Session red ipa

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **42**
- SRM **13.1**
- Style **Red IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.2 liter(s)**
- Total mash volume **10.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Carafa II special	0.025 kg (1%)	70 %	812
Grain	Caraaroma	0.075 kg (3%)	78 %	400
Grain	Caramunich® typ I	0.25 kg (10.1%)	73 %	80
Grain	Strzegom Pilzneński	2 kg (80.8%)	80 %	4
Sugar	Brown Sugar, Dark	0.125 kg (5.1%)	100 %	99

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Amarillo	10 g	10 min	8.8 %
Whirlpool	Amarillo	10 g	15 min	8.8 %
Aroma (end of boil)	Citra	10 g	10 min	13.5 %
Whirlpool	Citra	15 g	15 min	13.5 %
Aroma (end of boil)	Cascade	15 g	10 min	6 %
Whirlpool	Cascade	15 g	15 min	6 %
Dry Hop	Cascade	20 g	1 day(s)	6 %
Dry Hop	Citra	20 g	1 day(s)	13.5 %