

Yakama

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **63**
- SRM **9.7**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Słód Pale Ale | 3.5 kg (58.3%) | 85 % | 7 |
| Grain | Słód wiedeński | 1 kg (16.7%) | 81 % | 8 |
| Grain | Weyermann - Carared | 1.3 kg (21.7%) | 75 % | 45 |
| Grain | Caramunich I | 0.2 kg (3.3%) | 74 % | 90 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Citra | 10 g | 55 min | 12.4 % |
| Boil | Chinook | 30 g | 55 min | 12.8 % |
| Aroma (end of boil) | Equinox | 20 g | 10 min | 13.4 % |
| Aroma (end of boil) | Equinox | 15 g | 3 min | 13.4 % |
| Aroma (end of boil) | Simcoe | 15 g | 3 min | 13.1 % |
| Dry Hop | Simcoe | 45 g | 4 day(s) | 13.1 % |
| Dry Hop | Equinox | 25 g | 4 day(s) | 13.4 % |

Yeasts

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

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 10 g | Boil | 10 min |