Red IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **47**
- SRM **12.7**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **22.1 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.9 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz Red X	5 kg *(94.9%)*	79 %	30
Grain	Strzegom Karmel 30	0.27 kg *(5.1%)*	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	30 g	60 min	13.1 %
Aroma (end of boil)	Citra	25 g	5 min	12.9 %
Dry Hop	Amarillo	50 g	4 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	20 ml	Fermentum Mobile