

Red LIGHT IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **38**
- SRM **19.8**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **14 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **23.6 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **77C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **23.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (53.6%)	80 %	6
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (17.9%)	80 %	22
Grain	Simpsons Red Rye Crystal	0.6 kg (10.7%)	75 %	400
Grain	Weyermann - Carapils	1 kg (17.9%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	20 min	12.7 %
Boil	Mosaic	10 g	20 min	12.6 %
Boil	Amarillo	15 g	20 min	8.7 %
Aroma (end of boil)	Simcoe	15 g	3 min	12.7 %
Aroma (end of boil)	Mosaic	10 g	3 min	12.6 %
Aroma (end of boil)	Amarillo	15 g	3 min	8.7 %
Whirlpool	Simcoe	30 g	0 min	12.7 %
na 78 stopni na 30 minut, wpisane 0 minut żeby nie zaburzało wyliczenia IBU				
Whirlpool	Mosaic	30 g	0 min	12.6 %

na 78 stopni na 30 minut, wpisane 0 minut żeby nie zaburzało wyliczenia IBU				
Whirlpool	Amarillo	30 g	0 min	8.7 %
na 78 stopni na 30 minut, wpisane 0 minut żeby nie zaburzało wyliczenia IBU				
Dry Hop	Amarillo	40 g	3 day(s)	9.5 %
Dry Hop	Simcoe	40 g	3 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Fermentis