

## Red IPA

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **73**
- SRM **16.9**
- Style **Red IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **4 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.6 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.8 kg (69.1%)	81 %	4
Grain	Weyermann Specjal W	0.35 kg (6.4%)	68 %	300
Grain	Weyermann - Carared	0.25 kg (4.5%)	75 %	45
Grain	Monachijski	1 kg (18.2%)	80 %	16
Grain	Weyermann - Carafa I	0.1 kg (1.8%)	70 %	690

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	13 %
Boil	Mosaic	20 g	60 min	13 %
Boil	Citra	30 g	5 min	13 %
Boil	Mosaic	30 g	5 min	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Other	hopzoil ctz	1 g	Bottling	---