

## #185 Red IPA (kolor test)

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **63**
- SRM **10.6**
- Style **Red IPA**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **15 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **27.4 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **21.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5.4 kg (88.8%)	85 %	7
Grain	Platki owsiane	0.4 kg (6.6%)	60 %	3
Grain	Weyermann Caramunich 3	0.25 kg (4.1%)	76 %	150
Grain	Carafa III	0.03 kg (0.5%)	70 %	1034

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	35 g	20 min	13.2 %
Boil	Sabro	50 g	10 min	15 %
Boil	Simcoe	15 g	5 min	13.2 %
Dry Hop	Simcoe	50 g	5 day(s)	13.2 %
Dry Hop	Sabro	50 g	5 day(s)	15 %
Dry Hop	Citra	100 g	5 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	1000 ml	Fermentum Mobile