

#42 Red IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **48**
- SRM **14.1**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.9 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **16.7 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

Steps

- Temp **65 C**, Time **20 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **11.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **16.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.8 kg (97.4%)	80 %	5
Grain	Carafa III	0.1 kg (2.6%)	70 %	1034

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	6 g	60 min	13.6 %
Boil	Citra	8 g	25 min	12 %
Boil	Simcoe	8 g	25 min	13.2 %
Boil	Amarillo	8 g	10 min	9.5 %
Boil	Simcoe	8 g	10 min	13.2 %
Boil	Citra	8 g	10 min	12 %
Whirlpool	Citra	20 g	---	12 %
Whirlpool	Simcoe	20 g	---	13.2 %
Whirlpool	Amarillo	20 g	---	9.5 %
Dry Hop	Citra	20 g	3 day(s)	12 %
Dry Hop	Simcoe	8 g	3 day(s)	13.2 %
Dry Hop	Amarillo	20 g	3 day(s)	9.5 %

Dry Hop	Galaxy	10 g	3 day(s)	10.5 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Liquid	120 ml	Wyeast Labs

Notes

- Warzone chyba 5 III - ~16blg
13 III - Cicha i chmiel - 4,5blg (72% po tygodniu fermentacji)
17 III Cold Crash
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