

56. Lady in Red - American Brown IPA

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **94**
- SRM **20.7**
- Style **American 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (66.7%)	79 %	6
Grain	Słód Caramunich Typ II Weyermann	2 kg (26.7%)	73 %	120
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (6.7%)	73 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	40 g	70 min	15.5 %
Boil	Equinox	20 g	30 min	13.1 %
Boil	Ahtanum	20 g	30 min	5 %
Boil	Equinox	20 g	10 min	13.1 %
Boil	Ahtanum	20 g	10 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11.5 g	Safale

Notes

- uwarzone 25-07-2020r.

Oct 27, 2020, 11:25 AM