

## #59 Red IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **54**
- SRM **16.1**
- Style **Red 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **77 C**, Time **3 min**

### Mash step by step

- Heat up **19.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **3 min** at **77C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.5 kg (83.2%)	79 %	6
Grain	Strzegom Red active	0.3 kg (4.5%)	75 %	36
Grain	Pszeniczny	0.25 kg (3.8%)	85 %	4
Grain	Strzegom Karmel 30	0.25 kg (3.8%)	75 %	30
Grain	Acid Malt (zakwaszający)	0.15 kg (2.3%)	58.7 %	6
Grain	Carafa III Special	0.13 kg (2%)	70 %	1034
Grain	Strzegom Barwiący	0.03 kg (0.5%)	68 %	1300

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	12.3 %
Boil	Simcoe	15 g	30 min	12.6 %
Boil	Amarillo	50 g	5 min	9.9 %
Boil	Motueka	50 g	5 min	5.4 %
Dry Hop	Amarillo	50 g	2 day(s)	9.9 %
Dry Hop	Motueka	50 g	2 day(s)	5.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	40 ml	---

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Sól Epsom	1 g	Boil	60 min
Fining	whirlfloc	1 g	Boil	10 min
Other	Witamina A	4 g	Bottling	---