

## #88 Red IPA

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **57**
- SRM **14.2**
- Style **Red IPA**

### Batch size

- Expected quantity of finished beer **10.7 liter(s)**
- Trub loss **4 %**
- Size with trub loss **11.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **13.6 liter(s)**

### Mash information

- Mash efficiency **61.5 %**
- Liquor-to-grist ratio **5.2 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **20.5 liter(s)**

### Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **17.2 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **-0.3 liter(s)** of **76C** water or to achieve **13.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Red Active	2.7 kg (81.8%)	78 %	35
Grain	Pszeniczny	0.4 kg (12.1%)	85 %	4
Grain	Płatki owsiane	0.2 kg (6.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	14 g	50 min	11 %
Boil	Chinook	25 g	15 min	9.1 %
Aroma (end of boil)	Cascade PL	30 g	2 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	100 ml	Fermentum Mobile