

Born To Be REDy

- Gravity **12.6 BLG**
- ABV ---
- IBU **66**
- SRM **15.2**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.8 kg (85.8%) | 85 % | 7 |
| Grain | Karmelowy Czerwony | 0.4 kg (9%) | 75 % | 50 |
| Grain | Strzegom Karmel 300 | 0.2 kg (4.5%) | 70 % | 300 |
| Grain | Black of black | 0.03 kg (0.7%) | 75 % | 500 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Topaz | 10 g | 60 min | 15 % |
| Boil | Topaz | 15 g | 30 min | 15 % |
| Boil | Topaz | 10 g | 15 min | 15 % |
| Boil | Galaxy | 20 g | 15 min | 15 % |
| Whirlpool | Topaz | 20 g | 0 min | 15 % |
| Whirlpool | Galaxy | 20 g | 0 min | 15 % |
| Dry Hop | Galaxy | 60 g | 5 day(s) | 15 % |
| Dry Hop | Topaz | 40 g | 5 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g | Boil | 15 min |

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- 105g glukozy na 17L
BLG początkowe 13
BLG końcowe 4,5
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