

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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