

India Red Ale Hestfaret

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **34**
- SRM **15.8**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **24.5 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | BESTMALZ - Bestt Pale Ale | 4.8 kg (78.4%) | 80.5 % | 6 |
| Grain | BESTMALZ - Best Minich Dark | 0.6 kg (9.8%) | 80 % | 28 |
| Grain | Strzegom Karmel 150 | 0.5 kg (8.2%) | 75 % | 150 |
| Grain | Caramel/Crystal Malt - 120L | 0.1 kg (1.6%) | 72 % | 236 |
| Grain | Carafa III | 0.06 kg (1%) | 70 % | 1034 |
| Grain | Strzegom Czekoladowy ciemny | 0.06 kg (1%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 5 g | 60 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 22 g | 15 min | 15.5 % |
| Whirlpool | Columbus/Tomahawk/Zeus | 45 g | 0 min | 15.5 % |
| Boil | Citra | 22 g | 15 min | 12 % |
| Whirlpool | Citra | 45 g | 0 min | 12 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 22 g | 7 day(s) | 15.5 % |

| | | | | |
|---------|-------|------|----------|------|
| Dry Hop | Citra | 45 g | 7 day(s) | 12 % |
|---------|-------|------|----------|------|

Yeasts

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