

# KURA RED IPA

---

- Gravity **15.2 BLG**
- ABV ---
- IBU **50**
- SRM **14.1**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (56.9%)	80 %	5
Grain	Bestmalz Red X	2 kg (32.5%)	79 %	30
Grain	Żytni	0.5 kg (8.1%)	85 %	8
Grain	Weyermann - Dehusked Carafa I	0.15 kg (2.4%)	70 %	690

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	50 g	60 min	6 %
Boil	Cascade	50 g	15 min	6 %
Boil	Cascade	50 g	5 min	6 %
Dry Hop	Cascade	100 g	4 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1056 American Ale	Ale	Liquid	123 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	mech	5 g	Boil	15 min
Herb	rozmaryn	10 g	Boil	10 min
Herb	pieprz czarny	10 g	Boil	10 min