

NT Red IIPA

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **60**
- SRM **11.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **1000 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1050 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **1207.5 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **990 liter(s)**
- Total mash volume **1320 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 325 kg (98.5%) | 80 % | 5 |
| Grain | Carafa III | 5 kg (1.5%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 500 g | 60 min | 15.8 % |
| Boil | Columbus/Tomahawk/Zeus | 1000 g | 30 min | 15.8 % |
| Boil | Mosaic | 1000 g | 15 min | 12.5 % |
| Boil | Sabro | 1000 g | 15 min | 14.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Danstar - Windsor Ale | Ale | Dry | 1000 g | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Spice | Habanero | 300 g | Boil | 10 min |