

# Red AIPA

---

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **47**
- SRM **11.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Karmelowy Czerwony	2 kg (33.3%)	75 %	50
Grain	Strzegom Wiedeński	4 kg (66.7%)	79 %	9

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zythos	15 g	60 min	9.2 %
Whirlpool	Zythos	30 g	15 min	9.2 %
Boil	Chinook	20 g	60 min	12.1 %
Dry Hop	Zythos	25 g	3 day(s)	9.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Slant	1000 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	skórka z pomarańczy	30 g	Boil	15 min