

# Red IPA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **50**
- SRM **14.1**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.2 liter(s)**

## Fermentables

| Type  | Name                | Amount         | Yield | EBC  |
|-------|---------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 5.5 kg (78%)   | 80 %  | 4    |
| Grain | Strzegom Karmel 150 | 0.5 kg (7.1%)  | 75 %  | 150  |
| Grain | Melanoiden Malt     | 1 kg (14.2%)   | 80 %  | 60   |
| Grain | Strzegom Barwiący   | 0.05 kg (0.7%) | 68 %  | 1300 |

## Hops

| Use for             | Name                   | Amount | Time      | Alpha acid |
|---------------------|------------------------|--------|-----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 30 g   | 60 min    | 15.5 %     |
| Boil                | Amarillo               | 45 g   | 10 min    | 7.5 %      |
| Aroma (end of boil) | Amarillo               | 45 g   | 0 min     | 7.5 %      |
| Dry Hop             | Amarillo               | 90 g   | 14 day(s) | 7.5 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |