

# Red ipa

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **98**
- SRM **11.2**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.5 kg (93.2%)	81 %	4
Grain	Weyermann - Carared	0.3 kg (5.1%)	75 %	45
Grain	Jęczmień palony	0.1 kg (1.7%)	55 %	1150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Simcoe	50 g	20 min	13.2 %
Boil	Simcoe	50 g	10 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Slant	100 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Other	Mech irlandzki	5 g	Boil	10 min