

# Red IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **105**
- SRM **10.8**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz Red X	5 kg (71.4%)	79 %	30
Grain	Viking Pale Ale malt	2 kg (28.6%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnat	30 g	60 min	13.2 %
First Wort	Enigma (AUS)	30 g	60 min	16.5 %
Boil	Lublin (Lubelski)	30 g	30 min	2.6 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	5 min	2.6 %
Whirlpool	Lublin (Lubelski)	30 g	0 min	2.6 %
Dry Hop	Lublin (Lubelski)	90 g	5 day(s)	2.6 %
Boil	Marynka	30 g	60 min	7.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---