

## Red IPA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **48**
- SRM **7.6**
- Style **Red IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

### Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **18.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (75.5%)	80 %	4
Grain	Strzegom Monachijski typ II	0.8 kg (15.1%)	79 %	22
Grain	Karmelowy Jasny 30EBC	0.4 kg (7.5%)	75 %	30
Grain	Karmelowy ciemny Ireks	0.1 kg (1.9%)	75 %	250

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	50 min	14.4 %
Boil	Simcoe	25 g	20 min	11.5 %
Boil	Citra	50 g	5 min	13.3 %
Dry Hop	Mosaic	50 g	---	12.8 %
Dry Hop	Simcoe	25 g	---	11.5 %

### Yeasts

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

- Chmiele na zimno po 3 tyg. na 5 dni.  
*Jan 6, 2019, 10:17 AM*