

# Red IPA

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **30**
- SRM **11.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **36 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **39.3 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz Red X	12 kg (100%)	79 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	25 g	40 min	14.5 %
Boil	Galaxy	25 g	20 min	14.5 %
Boil	Galaxy	25 g	10 min	14.5 %
Boil	Galaxy	25 g	5 min	14.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	34.5 g	Fermentis