

# Red IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **66**
- SRM **13**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **49.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **60.5 liter(s)**

## Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **38.8 liter(s)**
- Total mash volume **50.5 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **38.8 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **5 min** at **77C**
- Sparge using **33.5 liter(s)** of **76C** water or to achieve **60.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (81.6%)	80 %	5
Grain	Weyermann - Carared	0.5 kg (4.1%)	75 %	45
Grain	Pszeniczny	1 kg (8.2%)	85 %	4
Grain	Jęczmień palony	0.25 kg (2%)	55 %	1250
Sugar	Cukier	0.5 kg (4.1%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Boil	Citra	30 g	30 min	12 %
Boil	Simcoe	30 g	30 min	13.2 %
Aroma (end of boil)	Citra	30 g	15 min	12 %
Aroma (end of boil)	Azacca	30 g	15 min	14 %
Aroma (end of boil)	Simcoe	30 g	15 min	13.2 %
Dry Hop	Citra	100 g	5 day(s)	12 %
Dry Hop	Azacca	100 g	5 day(s)	14 %
Dry Hop	Amarillo	100 g	5 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	250 ml	safale