

Red IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **26**
- SRM **13.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 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)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (57.1%) | 80 % | 5 |
| Grain | Strzegom Karmel 300 | 0.5 kg (7.1%) | 70 % | 299 |
| Grain | Viking Pilsner malt | 2 kg (28.6%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 0.5 kg (7.1%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Aroma (end of boil) | Citra | 50 g | 10 min | 12 % |
| Dry Hop | Mosaic | 100 g | 3 day(s) | 10 % |
| Aroma (end of boil) | Citra | 50 g | 3 min | 12 % |

Yeasts

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