

Red IPA #6

- Gravity **15.2 BLG**
- ABV ---
- IBU **84**
- SRM **16.9**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Weyermann	5 kg (78.1%)	85 %	7
Grain	Strzegom Karmel 150	0.2 kg (3.1%)	75 %	150
Grain	Caraaroma	0.2 kg (3.1%)	78 %	400
Grain	Weyermann - Carared	0.5 kg (7.8%)	75 %	45
Grain	Żytni	0.5 kg (7.8%)	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15 %
Boil	Simcoe	16 g	60 min	13.2 %
Boil	Citra	16 g	60 min	13.5 %
Aroma (end of boil)	Cascade	20 g	10 min	8.3 %
Whirlpool	Citra	10 g	40 min	13.5 %
Whirlpool	Simcoe	10 g	40 min	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11.5 g	---