

# RED IPA

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **33**
- SRM **7.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **40.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	9 kg (75%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (8.3%)	79 %	16
Grain	Red Active Viking Malt	1 kg (8.3%)	80 %	40
Grain	Płatki pszeniczne	0.5 kg (4.2%)	60 %	3
Grain	Płatki owsiane	0.5 kg (4.2%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Azacca	50 g	30 min	10.4 %
Boil	Magnum	30 g	15 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis