

RED IPA

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **40**
- SRM **14.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **25 min**

Mash step by step

- Heat up **24.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **25 min** at **72C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6.7 kg (80.8%)	81 %	4
Grain	Carafa III	0.14 kg (1.7%)	70 %	1400
Grain	Płatki pszeniczne	0.5 kg (6%)	60 %	3
Grain	Rice, Flaked	0.5 kg (6%)	70 %	2
Grain	Oats, Flaked	0.45 kg (5.4%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	23 g	60 min	10.9 %
Boil	Cascade PL	48 g	30 min	7.1 %
Aroma (end of boil)	Chinook	35 g	0 min	6.2 %
Aroma (end of boil)	Strata	35 g	0 min	14.5 %
Dry Hop	Chinook	50 g	7 day(s)	6.2 %
Dry Hop	Strata	70 g	7 day(s)	13.6 %
Dry Hop	Idaho Gem	50 g	7 day(s)	13.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
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S-04	Ale	Dry	11.5 g	fermentis
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Notes

- Łuska do filtracji + mech irlandzki
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