

RED IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU ---
- SRM **22.7**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.6 liter(s)**
- Total mash volume **31.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (63.5%)	80 %	5
Grain	Strzegom Monachijski typ I	2 kg (25.4%)	79 %	16
Grain	Jęczmień palony	0.38 kg (4.8%)	55 %	985
Grain	Weyermann - Carared	0.5 kg (6.3%)	75 %	45