

red ipa cytrynowa

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **68**
- SRM **12.9**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Golden ale	2 kg (40%)	80 %	14
Grain	Viking Pale Ale malt	1 kg (20%)	80 %	5
Grain	Bestmalz Red X	1 kg (20%)	79 %	30
Grain	Karmelowy 50 - Viking Malt	0.5 kg (10%)	79 %	50
Grain	Weyermann - Caraamber	0.5 kg (10%)	75 %	65

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	17 g	60 min	12 %
Boil	Motueka	15 g	40 min	7 %
Boil	Warrior	10 g	10 min	15.5 %
Aroma (end of boil)	Eureka!	10 g	30 min	18 %
Aroma (end of boil)	Simcoe	10 g	10 min	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	49.99 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	3 g	Boil	10 min