

Red IPA v1

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **50**
- SRM **11**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|-------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (98%) | 79 % | 6 |
| Grain | Jęczmień palony | 0.1 kg (2%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Galaxy | 50 g | 20 min | 15 % |
| Boil | Galaxy | 50 g | 0 min | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M12 Voss Kveik | Ale | Dry | 11 g | Mangrove Jack's |