

# red red

---

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **30**
- SRM **15.6**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **69 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **69C**
- Keep mash **10 min** at **76C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (91.7%)	80 %	5
Grain	Weyermann - Carapils	0.3 kg (5%)	78 %	4
Grain	Special B Castle	0.1 kg (1.7%)	70 %	350
Grain	Strzegom Barwiący obłuszczony	0.1 kg (1.7%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	20 min	11 %
Boil	Mosaic	15 g	5 min	10 %
Boil	citra	15 g	5 min	13.5 %
Whirlpool	Mosaic	45 g	0 min	10 %
Whirlpool	Citra	45 g	0 min	12 %
Dry Hop	mosaic	40 g	3 day(s)	11 %
Dry Hop	Citra	120 g	3 day(s)	12 %
Dry Hop	Enigma (AUS)	100 g	3 day(s)	17.2 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM54 Gorączka kalifornijska	Ale	Liquid	200 ml	Fermentum Mobile

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Water Agent	NaCl	7 g	Boil	60 min
Fining	Whirfloc	2 g	Boil	5 min