

# RED SKIN-RED IPA

- Gravity **12.1 BLG**
- ABV ---
- IBU **62**
- SRM **12.4**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss **33 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **40.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **26.5 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **27.1 liter(s)** of **76C** water or to achieve **40.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (45.2%)	79 %	6
Grain	Strzegom Monachijski typ I	3 kg (45.2%)	79 %	16
Grain	Caramunich Malt	0.4 kg (6%)	71.7 %	110
Grain	Caraaroma	0.2 kg (3%)	78 %	400
Grain	Carafa III	0.03 kg (0.5%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	20 g	60 min	15.3 %
Boil	Waimea	20 g	30 min	15.3 %
Aroma (end of boil)	Waimea	60 g	5 min	15.3 %
Aroma (end of boil)	Rakau (NZ)	40 g	5 min	9.5 %
Dry Hop	Rakau (NZ)	60 g	7 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Notes

- Nie mam chmielu Amarillo, dlatego nie uwzględniłem go tutaj.

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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