

# Red South Africa IPA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **47**
- SRM **6.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 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 **62 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	3 kg (60%)	80 %	6
Grain	Słód pszeniczny Bestmalz	1 kg (20%)	82 %	5
Grain	Weyermann - Carared	1 kg (20%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	92P2/4-RPA	20 g	60 min	14.4 %
Boil	92P2/4-RPA	20 g	10 min	14.4 %
Boil	92P2/4-RPA	20 g	5 min	14.4 %
Aroma (end of boil)	92P2/4-RPA	20 g	0 min	14.4 %
Dry Hop	92P2/4-RPA	20 g	14 day(s)	14.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	Fermentis