

Redskins

- Gravity **14 BLG**
- ABV ---
- IBU **72**
- SRM **12.4**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **24.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1.5 kg (24.8%)	80 %	7
Grain	BESTMALZ - Best Pilsen	4.5 kg (74.3%)	80.5 %	4
Grain	Roast barley	0.055 kg (0.9%)	--- %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga	50 g	60 min	11.1 %
Aroma (end of boil)	Alhlas	25 g	15 min	10 %
Aroma (end of boil)	Lubelski	20 g	5 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
M44	Ale	Dry	10 g	Mangrove jacks