

# Smoked Red APA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **16**
- SRM **9.9**
- 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 **30 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (29.7%)	80 %	5
Grain	Grodziski pszeniczny wędzony dębem	2 kg (39.6%)	80 %	3
Grain	Karmelowy Czerwony	0.5 kg (9.9%)	75 %	59
Grain	Jęczmień palony	0.05 kg (1%)	1 %	985
Grain	Monachijski	1 kg (19.8%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	15 g	30 min	4.5 %
Boil	Fuggles	9 g	30 min	4.5 %
Aroma (end of boil)	Citra	15 g	10 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---