

# 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   | ---        |