

Vermelho IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **50**
- SRM **10.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **66 C**, Time **35 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **35 min** at **66C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.6 kg (48.6%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 2.5 kg (33.8%) | 80 % | 5 |
| Grain | Caramel/Crystal Malt - 120L | 0.5 kg (6.8%) | 72 % | 160 |
| Grain | Karmelowy Czerwony | 0.7 kg (9.5%) | 75 % | 59 |
| Grain | Brown Malt (British Chocolate) | 0.1 kg (1.4%) | 70 % | 128 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Vermelho | 60 g | 60 min | 9.1 % |
| Boil | Vermelho | 20 g | 15 min | 9.1 % |
| Dry Hop | Vermelho | 120 g | 5 day(s) | 9.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 10 g | Boil | 15 min |