

Wild Red IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **59**
- SRM **8.7**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 7.5 kg (90.9%) | 80 % | 5 |
| Grain | Platki owsiane | 0.4 kg (4.8%) | 85 % | 3 |
| Grain | Karmelowy Jasny 30EBC | 0.3 kg (3.6%) | 75 % | 30 |
| Grain | Weyermann Carafa II Special | 0.05 kg (0.6%) | 70 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 50 g | 60 min | 15.7 % |
| Aroma (end of boil) | Simcoe | 50 g | 0 min | 13.2 % |
| Aroma (end of boil) | Citra | 50 g | 0 min | 12 % |
| Dry Hop | Citra | 50 g | 2 day(s) | 12 % |
| Dry Hop | Enigma | 50 g | 2 day(s) | 16.7 % |
| Dry Hop | Galaxy | 50 g | 2 day(s) | 15 % |
| Dry Hop | Sabro | 50 g | 2 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---|-----|--------|-------|------------|
| WLP648 - Brettanomyces bruxellensis Trois Vrai | Ale | Liquid | 35 ml | White Labs |
| Drożdże namnożone w starterze 1,5 l 10 Blg. | | | | |