

## 169 RED AIPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **46**
- SRM **12.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **6 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **80 min**
- Evaporation rate **8 %/h**
- Boil size **29.4 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **27.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (77.2%)	85 %	7
Grain	Monachijski typ I 12-18 EBC Weyermann	0.3 kg (4.6%)	80 %	16
Grain	Caramunich® Typ II	0.4 kg (6.2%)	73 %	120
Grain	Carahell	0.4 kg (6.2%)	77 %	26
Grain	Strzegom Pszeniczny	0.3 kg (4.6%)	81 %	6
Grain	Carafa® Special Weyermann	0.08 kg (1.2%)	70 %	1034

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	60 min	13.5 %
Boil	Magnum	10 g	60 min	14 %
Boil	Simcoe	15 g	20 min	13.2 %
Boil	Amarillo	15 g	1 min	10.1 %
Dry Hop	Amarillo	10 g	5 day(s)	10.1 %
Dry Hop	Citra	16 g	5 day(s)	13.6 %
Dry Hop	Simcoe	25 g	5 day(s)	13.2 %

### Yeasts

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