

## #26 - Red IPA - "Dintojra"

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **51**
- SRM **9.8**
- Style **Red IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **25.5 liter(s)**

### Steps

- Temp **67 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **77 C**, Time **1 min**

### Mash step by step

- Heat up **19.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **20 min** at **67C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

### Fermentables

| Type     | Name                 | Amount         | Yield | EBC  |
|----------|----------------------|----------------|-------|------|
| Grain    | Viking Pale Ale malt | 5 kg (78.5%)   | 80 %  | 5    |
| Grain    | Płatki owsiane       | 0.5 kg (7.8%)  | 60 %  | 3    |
| Grain    | Pilzneński           | 0.8 kg (12.6%) | 81 %  | 4    |
| Grain    | Carafa III           | 0.07 kg (1.1%) | 70 %  | 1300 |
| mash out |                      |                |       |      |

### Hops

| Use for             | Name             | Amount | Time     | Alpha acid |
|---------------------|------------------|--------|----------|------------|
| Boil                | lunga            | 48 g   | 60 min   | 9.4 %      |
| Aroma (end of boil) | Citra            | 50 g   | 5 min    | 12.4 %     |
| Aroma (end of boil) | Citra            | 50 g   | 0 min    | 12.4 %     |
| Dry Hop             | Citra            | 100 g  | 3 day(s) | 12.4 %     |
| Dry Hop             | Pacific Jade     | 50 g   | 3 day(s) | 12.6 %     |
| Dry Hop             | Nelson Sauvignon | 25 g   | 3 day(s) | 11.2 %     |

### Yeasts

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

|                                    |     |       |        |            |
|------------------------------------|-----|-------|--------|------------|
| (#2) WLP521<br>Hornindal Kveik Ale | Ale | Slant | 200 ml | White Labs |
|------------------------------------|-----|-------|--------|------------|

### Extras

| Type   | Name           | Amount | Use for  | Time   |
|--------|----------------|--------|----------|--------|
| Fining | Mech Irlandzki | 5 g    | Boil     | 10 min |
| Other  | Witamina C     | 2 g    | Bottling | ---    |