

## #7 - Red India Pale Ale - "Dama Kier"

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **58**
- SRM **14.1**
- Style **Red IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **16.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (35.7%)	85 %	7
Grain	Strzegom Pilzneński	3 kg (53.6%)	80 %	4
Grain	Weyermann - Melanoiden Malt	0.5 kg (8.9%)	81 %	53
Grain	Weyermann - Carafa III Special	0.1 kg (1.8%)	70 %	1400

Wrzucić na 5min przy 78°C

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	12 %
Boil	Chinook	15 g	30 min	12 %
Boil	Simcoe	15 g	30 min	12.1 %
Aroma (end of boil)	Simcoe	15 g	5 min	12.1 %
Aroma (end of boil)	Citra	40 g	5 min	12.8 %
Dry Hop	Chinook	20 g	3 day(s)	12 %
Dry Hop	Simcoe	20 g	3 day(s)	12.1 %
Dry Hop	Citra	60 g	3 day(s)	12.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	15 min
Other	Witamina C	2 g	Bottling	---