

# Bloody IPA

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **41**
- SRM **5.1**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.4 kg (81%)	80 %	5
Grain	Monachijski	0.6 kg (14.3%)	80 %	16
Grain	Karmelowy Czerwony	0.2 kg (4.8%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	13 g	60 min	13 %
Aroma (end of boil)	Cascade	30 g	10 min	6 %
Aroma (end of boil)	Citra	25 g	10 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fermentis us 05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	skórka pomarańczy	15 g	Boil	10 min
Flavor	puree pomarańczowe	1000 g	Secondary	5 day(s)