

# Indian pale ale

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **6.2**
- Style **Red IPA**

## 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 **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.6 kg (92%)	79 %	6
Grain	Karmelowy Czerwony	0.4 kg (8%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Taurus	40 g	1 min	14 %
Boil	Fuggles	20 g	40 min	4.5 %
Aroma (end of boil)	East Kent Goldings	20 g	50 min	5.1 %

## Yeasts

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

## Notes

- - sody wsypujemy do 15l wody o temperaturze 69oC,
  - zacieranie jedno-temperaturowe przez 60-70min. utrzymujemy zacier w temperaturze 67-68oC,
  - podgrzanie do 78oC,
  - wysładzanie w 10l wody o temperaturze 75oC.
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