

# Jajco Red AIPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **51**
- SRM **15.8**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	4 kg (68.4%)	78 %	6
Grain	Weyermann - Carared	1 kg (17.1%)	75 %	50
Grain	Caraaroma	0.3 kg (5.1%)	78 %	350
Grain	Jęczmień palony	0.05 kg (0.9%)	55 %	1150
Sugar	Dememera Sugar	0.5 kg (8.5%)	100 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	10 g	45 min	18 %
Boil	Chinook	10 g	45 min	12.8 %
Boil	Mosaic	10 g	20 min	11.8 %
Boil	Ahtanum	10 g	20 min	4 %
Aroma (end of boil)	Ahtanum	10 g	10 min	4 %
Aroma (end of boil)	Citra	10 g	10 min	14.2 %
Aroma (end of boil)	Summit	10 g	5 min	18 %
Aroma (end of boil)	Chinook	10 g	5 min	12.8 %

Aroma (end of boil)	Mosaic	10 g	5 min	11.8 %
Dry Hop	Chinook	10 g	4 day(s)	12.8 %
Dry Hop	Summit	10 g	4 day(s)	18 %
Dry Hop	Mosaic	10 g	4 day(s)	11.8 %
Dry Hop	Ahtanum	10 g	4 day(s)	4 %
Dry Hop	Citra	20 g	4 day(s)	14.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale