

# KASI IPA #10

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **42**
- SRM **11.9**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **51.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **28.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **32.6 liter(s)** of **76C** water or to achieve **51.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	7 kg (70%)	79 %	16
Grain	strzegom Red ale	2.5 kg (25%)	75 %	70
Adjunct	Płatki owsiane	0.5 kg (5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	11.7 %
Aroma (end of boil)	Sybilla	50 g	20 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Slant	500 ml	Fermentum Mobile