

RED 17

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **61**
- SRM **15.4**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (77.9%)	80 %	5
Grain	Weyermann - Carapils	1 kg (13%)	78 %	4
Grain	Pszeniczny	0.5 kg (6.5%)	85 %	4
Grain	Carafa III	0.2 kg (2.6%)	1 %	1034

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	60 min	13 %
Boil	Cascade	20 g	15 min	6 %
Boil	Citra	20 g	10 min	12 %
Boil	Simcoe	25 g	5 min	13.2 %
Dry Hop	Chinook	10 g	7 day(s)	13 %
Dry Hop	Citra	30 g	7 day(s)	12 %
Dry Hop	Cascade	30 g	7 day(s)	6 %
Dry Hop	Simcoe	25 g	7 day(s)	13.2 %

Yeasts

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

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min

Notes

- Carafa dopiero na wygrzew, niby uprzednio rozdrobniony w zimnej wodzie.
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