

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 |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|------|-----------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |
|--------------|-----|-----|------|-----------|

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.
Dec 6, 2016, 4:58 PM