

# Red AIPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **66**
- SRM **12**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **70 %**
- 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	Viking Pale Ale malt	3.5 kg (70%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (20%)	79 %	16
Grain	Strzegom Karmel 150	0.5 kg (10%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	20 g	60 min	13.1 %
Aroma (end of boil)	Zythos	20 g	10 min	11 %
Aroma (end of boil)	Amarillo	25 g	10 min	9.5 %
Aroma (end of boil)	Equinox	15 g	10 min	13.1 %
Dry Hop	Zythos	30 g	5 day(s)	11 %
Dry Hop	Amarillo	25 g	5 day(s)	9.5 %
Dry Hop	Equinox	15 g	5 day(s)	13.1 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	10 g	Boil	10 min