

RED cherry IPA

- Gravity **13.8 BLG**
- ABV ---
- IBU **93**
- SRM **29.3**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (85.7%)	79 %	6
Grain	crystal red	1 kg (14.3%)	--- %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	zeus	50 g	55 min	15.7 %
Boil	monroe	50 g	40 min	2.5 %
Boil	monroe	50 g	30 min	2.5 %
Boil	monroe	50 g	20 min	2.5 %
Boil	monroe	50 g	10 min	2.5 %
Boil	monroe	50 g	5 min	2.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	10 g	---