

#?? RED IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **59**
- SRM **12**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3.37 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **66 C**, Time **55 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **55 min** at **66C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Mep Pilzneński | 2.7 kg (79.9%) | 78 % | 4 |
| Grain | Monachijski | 0.3 kg (8.9%) | 80 % | 16 |
| Grain | Crystal 160 | 0.15 kg (4.4%) | 70 % | 160 |
| Grain | Carafa II | 0.05 kg (1.5%) | 70 % | 812 |
| Sugar | Cukier | 0.18 kg (5.3%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | lunga | 5 g | 60 min | 11 % |
| Boil | Galaxy | 50 g | 10 min | 15 % |
| Dry Hop | Cascade | 25 g | 3 day(s) | 7 % |
| Dry Hop | Centennial | 25 g | 3 day(s) | 9.5 % |

Yeasts

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