

# RED IPA 15 blg

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **56**
- SRM **10.1**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (90.1%)	80 %	5
Grain	red ale viking malt	0.5 kg (9%)	75 %	75
Grain	Jęczmień palony	0.05 kg (0.9%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Citra	10 g	30 min	12 %
Boil	Simcoe	10 g	30 min	13.2 %
Boil	Citra	15 g	5 min	12 %
Boil	Amarillo	20 g	5 min	9.5 %
Boil	Simcoe	20 g	5 min	13.2 %

## Notes

- Viking Pale Ale malt 5kg  
red ale 0,5kg  
prażony 0,05 kg

15 g columbus  
25 g Citra  
30 g Simcoe  
20 g Amarillo  
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