

# Red ipa

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **60**
- SRM **11.1**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **22.7 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (79.2%)	80 %	7
Grain	Briess - Munich Malt 10L	0.5 kg (9.9%)	77 %	20
Grain	Caramel/Crystal Malt - 40L	0.5 kg (9.9%)	74 %	79
Grain	Roast barley	0.05 kg (1%)	--- %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga	50 g	60 min	11.1 %
Aroma (end of boil)	Junga	50 g	0 min	11.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish moss	4 g	Boil	15 min