

## Red IPA

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **67**
- SRM **14.4**
- Style **Red IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **78 %**
- 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	5 kg (71.4%)	79 %	6
Grain	Strzegom Monachijski typ II	1 kg (14.3%)	79 %	22
Grain	Pszeniczny ciemny	0.5 kg (7.1%)	85 %	16
Grain	Strzegom Karmel 300	0.5 kg (7.1%)	70 %	299

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	35 g	60 min	11 %
Boil	Mosaic	30 g	15 min	10 %
Boil	Citra	30 g	15 min	12 %
Boil	Chinook	15 g	10 min	11 %
Boil	Mosaic	30 g	0 min	10 %
Boil	Citra	50 g	0 min	12 %
Dry Hop	Citra	20 g	5 day(s)	12 %
Dry Hop	Mosaic	40 g	5 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	200 ml	---