

# Red IPA

---

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **53**
- SRM **14**
- Style **Red IPA**

## 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Red Active Viking Malt	5 kg (79.4%)	79 %	35
Grain	Żytni Viking Malt	1 kg (15.9%)	81 %	7
Grain	Płatki owsiane	0.3 kg (4.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Wolf (Slo)	100 g	10 min	14.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Slant	100 ml	---