

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 | --- |