

## RED IPA #5

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **57**
- SRM **15.9**
- 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 **30 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **19.6 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (48.4%)	81 %	4
Grain	Strzegom Monachijski typ I	2 kg (38.8%)	79 %	16
Grain	Pszeniczny	0.5 kg (9.7%)	85 %	4
Grain	extra black	0.16 kg (3.1%)	80 %	1400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Calypso	10 g	60 min	13.5 %
Aroma (end of boil)	Calypso	30 g	15 min	13.5 %
Aroma (end of boil)	Triumph	30 g	15 min	6.6 %
Whirlpool	Calypso	20 g	20 min	13.5 %
Whirlpool	Triumph	30 g	20 min	6.6 %
Dry Hop	Calypso	40 g	3 day(s)	13.5 %
Dry Hop	Triumph	40 g	3 day(s)	6.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis