

# Red IPA

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- Gravity **15 BLG**
- ABV ---
- IBU **53**
- SRM **10.4**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

## Steps

- Temp **62 C**, Time **50 min**
- Temp **70 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **16.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **15 min** at **70C**
- Keep mash **0 min** at **76C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (81.1%)	79 %	6
Grain	Karmelowy Czerwony	0.5 kg (9%)	75 %	59
Grain	Strzegom Wiedeński	0.5 kg (9%)	79 %	10
Grain	Jęczmień palony	0.05 kg (0.9%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Enigma (AUS)	13 g	5 min	17.2 %
Boil	Ahtanum US	20 g	0 min	3.4 %
Dry Hop	Ahtanum US	30 g	7 day(s)	3.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min