

# red ipa

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **64**
- SRM **9.1**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (14.3%)	79 %	22
Grain	Karmelowy Czerwony	1 kg (14.3%)	75 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	40 g	60 min	10.3 %
Boil	Mosaic	20 g	20 min	10.3 %
Boil	Mosaic	60 g	7 min	10.3 %
Dry Hop	Mosaic	80 g	2 day(s)	10.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	250 ml	Fermentis