

RED IPA PSZARNIA

- Gravity **15.4 BLG**
- ABV ---
- IBU **53**
- SRM **9.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **23.7 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)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **68 C**, Time **20 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **23.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (63.5%) | 80 % | 5 |
| Grain | Karmelowy Czerwony | 1 kg (15.9%) | 75 % | 59 |
| Grain | Strzegom Monachijski typ I | 1 kg (15.9%) | 79 % | 16 |
| Grain | Płatki owsiane | 0.3 kg (4.8%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil | Lunga (Junga) | 10 g | 40 min | 10 % |
| Boil | Chinook | 25 g | 40 min | 6.2 % |
| Boil | Chinook | 25 g | 15 min | 6.2 % |
| Boil | Cascade PL | 25 g | 15 min | 6.3 % |
| Boil | Zula | 25 g | 15 min | 7 % |
| Aroma (end of boil) | Zula | 25 g | 10 min | 7 % |

| | | | | |
|---------|------------|------|----------|-------|
| Dry Hop | Zula | 25 g | 4 day(s) | 7 % |
| Dry Hop | Cascade PL | 25 g | 4 day(s) | 6.3 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Spice | Trawa cytrynowa | 15 g | Boil | 20 min |
| Water Agent | gips | 3 g | Mash | --- |
| Fining | mech | 3 g | Mash | --- |