

# Red IPA v1

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **50**
- SRM **11**
- 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 **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (98%)	79 %	6
Grain	Jęczmień palony	0.1 kg (2%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	50 g	20 min	15 %
Boil	Galaxy	50 g	0 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M12 Voss Kveik	Ale	Dry	11 g	Mangrove Jack's