

## RED IPA W04

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **40**
- SRM **9.3**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **77C**
- Sparge using **14.4 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	4 kg (66.7%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (16.7%)	79 %	22
Grain	Karmelowy Czerwony	1 kg (16.7%)	75 %	59

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	15 g	60 min	10.5 %
Boil	Amarillo	10 g	60 min	9.5 %
Boil	Centennial	15 g	10 min	10.5 %
Boil	Cascade	15 g	10 min	6 %
Boil	Amarillo	15 g	10 min	9.5 %
Aroma (end of boil)	Cascade	15 g	0 min	6 %
Aroma (end of boil)	Amarillo	5 g	0 min	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
fermentis us-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min