

# Red Skin Ale

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **66**
- SRM **11.8**
- 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 **11 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **65.7 C**, Time **75 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **75 min** at **65.7C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep@ale (Malteurop)	5 kg (98.2%)	81 %	8.5
Grain	Weyermann - Carafa II	0.09 kg (1.8%)	70 %	1100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Boil	Centennial	20 g	15 min	9.5 %
Boil	Citra	20 g	5 min	12 %
Boil	Centennial	20 g	5 min	9.5 %
Boil	Cascade PL	30 g	5 min	4.5 %
Whirlpool	Citra	30 g	30 min	12 %
Whirlpool	Centennial	10 g	30 min	9.5 %
Whirlpool	Cascade PL	20 g	30 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	200 ml	Fermentis
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