

# RED Strawberry pIPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **41**
- SRM **12.9**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.65 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **67 C**, Time **120 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.7 liter(s)** of strike water to **75.9C**
- Add grains
- Keep mash **120 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (55.6%)	80 %	5
Grain	Strzegom Pszeniczny	1.5 kg (23.8%)	81 %	6
Grain	Strzegom Karmel 150	1 kg (15.9%)	75 %	150
Grain	Płatki owsiane	0.3 kg (4.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	8 g	60 min	11 %
Boil	Puławski	30 g	60 min	8.9 %
Aroma (end of boil)	Oktawia	25 g	10 min	8.8 %
Dry Hop	Oktawia	25 g	12 day(s)	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale