

# ruby

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **19**
- SRM **11**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **37.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **24.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **19.1 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **23.7 liter(s)** of **76C** water or to achieve **37.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	5 kg (91.4%)	81 %	6
Grain	Caramel/Crystal Malt - 120L	0.165 kg (3%)	72 %	236
Grain	Briess - Chocolate Malt	0.165 kg (3%)	60 %	690
Grain	Wheat, Torrified	0.14 kg (2.6%)	79 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	40 g	20 min	9.5 %
Whirlpool	Amarillo	80 g	0 min	9.5 %
Dry Hop	Centennial	100 g	4 day(s)	10.5 %

## Extras

Type	Name	Amount	Use for	Time
Fining	protofloc	5 g	Boil	15 min