

# Vermelho IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **50**
- SRM **10.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

## Steps

- Temp **66 C**, Time **35 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **22.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **35 min** at **66C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.6 kg (48.6%)	80 %	4
Grain	Viking Pale Ale malt	2.5 kg (33.8%)	80 %	5
Grain	Caramel/Crystal Malt - 120L	0.5 kg (6.8%)	72 %	160
Grain	Karmelowy Czerwony	0.7 kg (9.5%)	75 %	59
Grain	Brown Malt (British Chocolate)	0.1 kg (1.4%)	70 %	128

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vermelho	60 g	60 min	9.1 %
Boil	Vermelho	20 g	15 min	9.1 %
Dry Hop	Vermelho	120 g	5 day(s)	9.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	10 g	Boil	15 min