Red IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **29**
- SRM **8.4**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **25.9 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg *(43.4%)*	80 %	2
Grain	Pilzneński	1 kg *(17.4%)*	81 %	4
Grain	Weyermann - Caraamber	1 kg *(17.4%)*	75 %	65
Grain	Viking karmelowy czerwony malt	0.38 kg *(6.6%)*	60 %	45
Grain	Viking Cookie	0.28 kg *(4.9%)*	79 %	45
Grain	Viking Wheat Malt	0.6 kg *(10.4%)*	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	30 g	60 min	6.1 %
Aroma (end of boil)	Cascade PL	30 g	10 min	6.1 %
Dry Hop	Galaxy	30 g	4 day(s)	15 %
Whirlpool	Cascade PL	40 g	20 min	6.1 %

Yeasts

Name	Type	Form	Amount	Laboratory

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

us-05	Ale	Dry	11.5 g	fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc	2.5 g	Boil	10 min