

#25 Red Devil Red IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **50**
- SRM **15.6**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **14 %**
- Size with trub loss **17.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **20.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.62 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.1 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **20.5 liter(s)** of strike water to **71.2C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **77C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **20.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3.8 kg (67.3%) | 82 % | 4 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 1 kg (17.7%) | 80 % | 22 |
| Grain | Simpsons Red Rye Crystal | 0.5 kg (8.8%) | 75 % | 270 |
| Grain | Weyermann - Carapils | 0.35 kg (6.2%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|----------|--------|--------|------------|
| Boil | Iunga | 22 g | 50 min | 11 % |
| Aroma (end of boil) | Mosaic | 20 g | 10 min | 10 % |
| Aroma (end of boil) | Amarillo | 20 g | 7 min | 9.5 % |
| Aroma (end of boil) | Mosaic | 20 g | 7 min | 10 % |
| Whirlpool | Amarillo | 30 g | 0 min | 12 % |
| na 78 stopni na 30 minut, wpisane 0 minut żeby nie zaburzało wyliczenia IBU | | | | |
| Whirlpool | Mosaic | 20 g | 0 min | 10 % |
| na 78 stopni na 30 minut, wpisane 0 minut żeby nie zaburzało wyliczenia IBU | | | | |
| Whirlpool | Simcoe | 20 g | 0 min | 13.2 % |

| | | | | |
|---|----------|------|----------|--------|
| na 78 stopni na 30 minut, wpisane 0 minut żeby nie zaburzało wyliczenia IBU | | | | |
| Dry Hop | Amarillo | 60 g | 3 day(s) | 9.5 % |
| Dry Hop | Mosaic | 50 g | 3 day(s) | 10 % |
| Dry Hop | Simcoe | 30 g | 3 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|-------|--------|-------------|
| Omega Yeast OYL-090 Espe Kveik | Ale | Slant | 150 ml | Omega Yeast |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|-----------|-----------|
| Water Agent | Gips piwowarski | 4 g | Mash | 60 min |
| Fining | Mech irlandzki | 5 g | Boil | 8 min |
| Other | Witamina C | 1.5 g | Secondary | 10 day(s) |
| Other | Witamina C | 1.5 g | Bottling | --- |
| Other | Glukoza | 90 g | Bottling | --- |