

## #26 RED AIPA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **43**
- SRM **7.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **51.4 liter(s)**

### Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **32.1 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **21.4 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **40.7 liter(s)** of **76C** water or to achieve **51.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8.7 kg (81.3%)	75 %	5
Grain	Strzegom Karmelowy czerwony	2 kg (18.7%)	70 %	50

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	50 g	50 min	12.7 %
Aroma (end of boil)	Citra	50 g	20 min	5.5 %
Dry Hop	Cascade	100 g	3 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	480 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	12 g	Boil	10 min