

3/02/25

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **50**
- SRM **8.8**
- Style **Red IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **30 liter(s)**

### Steps

- Temp **55 C**, Time **25 min**
- Temp **69 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **25 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **25 min** at **55C**
- Keep mash **45 min** at **69C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.25 kg (45%)	80 %	5
Grain	Weyermann pszeniczny jasny	1.25 kg (25%)	80 %	6
Grain	Viking Red Ale	1 kg (20%)	79 %	70
Grain	Płatki owsiane	0.5 kg (10%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	talus	10 g	20 min	9.3 %
Boil	Książęcy	10 g	20 min	7 %
Boil	Talus	0 g	60 min	9.3 %
Boil	Książęcy	50 g	60 min	7 %
Dry Hop	Talus	30 g	4 day(s)	9.3 %
Dry Hop	Książęcy	60 g	4 day(s)	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale k-97	Ale	Dry	11.5 g	Fermentis

### Notes

- 160g  
w 2L  
*Feb 26, 2025, 11:35 PM*