

# Bavaria Red IPA WB-06

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **42**
- SRM **8.8**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **24.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzenski	4 kg (61.5%)	81 %	4
Grain	Weyermann - Carared	1 kg (15.4%)	75 %	45
Grain	Bestmalz Red X	1 kg (15.4%)	79 %	30
Grain	Rice, Flaked	0.5 kg (7.7%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Mandarina Bavaria	200 g	2 day(s)	10 %
Whirlpool	Magnum	15 g	60 min	13.5 %
Boil	Magnum	25 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WB 06	Wheat	Slant	500 ml	---