

# NT Red IIPA

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **60**
- SRM **11.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **1000 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1050 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **1207.5 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **990 liter(s)**
- Total mash volume **1320 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	325 kg (98.5%)	80 %	5
Grain	Carafa III	5 kg (1.5%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	500 g	60 min	15.8 %
Boil	Columbus/Tomahawk/Zeus	1000 g	30 min	15.8 %
Boil	Mosaic	1000 g	15 min	12.5 %
Boil	Sabro	1000 g	15 min	14.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	1000 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Spice	Habanero	300 g	Boil	10 min