

red

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU ---
- SRM **8.7**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Bestmalz Red X | 2 kg (29.4%) | 79 % | 30 |
| Grain | Viking Pale Ale malt | 3 kg (44.1%) | 80 % | 5 |
| Grain | Monachijski | 1 kg (14.7%) | 80 % | 16 |
| Grain | Pszeniczny | 0.5 kg (7.4%) | 85 % | 4 |
| Grain | Karmelowy Czerwony | 0.3 kg (4.4%) | 75 % | 59 |