

## Red

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **60**
- SRM **13**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

### Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Maris Otter Crisp           | 5 kg (82%)    | 83 %  | 6   |
| Grain | Munich Malt                 | 0.5 kg (8.2%) | 80 %  | 18  |
| Grain | Caramel/Crystal Malt - 120L | 0.5 kg (8.2%) | 72 %  | 110 |
| Grain | Weyermann - Carafa I        | 0.1 kg (1.6%) | 70 %  | 690 |

### Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Centennial | 25 g   | 90 min   | 10.7 %     |
| Boil    | Amarillo   | 25 g   | 20 min   | 6.9 %      |
| Boil    | Cascade    | 25 g   | 12 min   | 6.8 %      |
| Boil    | Simcoe     | 25 g   | 12 min   | 14.4 %     |
| Dry Hop | Centennial | 25 g   | 2 day(s) | 10.5 %     |
| Dry Hop | Cascade    | 25 g   | 2 day(s) | 6 %        |
| Dry Hop | Amarillo   | 25 g   | 2 day(s) | 9.5 %      |
| Dry Hop | Simcoe     | 25 g   | 2 day(s) | 13.2 %     |

### Yeasts

| Name                | Type | Form   | Amount | Laboratory |
|---------------------|------|--------|--------|------------|
| WLP066 - London Fog | Ale  | Liquid | 250 ml | White Labs |