

# RED AIPA

- Gravity **16.6 BLG**
- ABV ---
- IBU **74**
- SRM **15.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **3 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.06 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **34.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **26 liter(s)** of strike water to **74.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (58.8%)	79 %	6
Grain	Strzegom Monachijski typ II	3 kg (35.3%)	79 %	22
Grain	Strzegom Karmel 150	0.5 kg (5.9%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.5 %
Aroma (end of boil)	Amarillo	30 g	20 min	9.5 %
Aroma (end of boil)	Amarillo	20 g	5 min	9.5 %
Dry Hop	Cascade	50 g	7 day(s)	7.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis