

RED-I

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **49**
- SRM **11.5**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|----------------|-------|-----|
| Grain | Bruntal - Pilszeński (klepiskowy) 2RS | 3.5 kg (63.6%) | 81 % | 4 |
| Grain | Viking Malt - Red Ale melanoidynowy | 1 kg (18.2%) | 75 % | 70 |
| Grain | Viking Malt - Karmelowy Czerwony | 1 kg (18.2%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | lunga | 30 g | 50 min | 9.4 % |
| Boil | Lublin (Lubelski) | 60 g | 20 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 300 ml | --- |