

# RED IPA

---

- Gravity **15.6 BLG**
- ABV ---
- IBU **66**
- SRM **10.7**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **68 C**, Time **15 min**
- Temp **72 C**, Time **5 min**

## Mash step by step

- Heat up **22.1 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **68C**
- Keep mash **5 min** at **72C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (79.4%)	79 %	6
Grain	Karmelowy Czerwony	0.5 kg (7.9%)	75 %	59
Grain	Strzegom Monachijski typ II	0.5 kg (7.9%)	79 %	22
Grain	Weyermann - Carared	0.3 kg (4.8%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	30 g	60 min	15 %
Boil	Amarillo	30 g	15 min	9.5 %
Boil	Amarillo	10 g	10 min	9.5 %
Boil	Amarillo	10 g	5 min	9.5 %
Boil	El Dorado	20 g	5 min	15 %
Dry Hop	Zythos	50 g	5 day(s)	11 %
Dry Hop	El Dorado	50 g	5 day(s)	15 %

## Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	11.5 g	Fermentis