

## Red ipa

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **120**
- SRM **9.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (38.5%)	80 %	5
Grain	Strzegom Pilzneński	2 kg (30.8%)	80 %	4
Grain	strzegom red ale	0.5 kg (7.7%)	75 %	60
Grain	Karmelowy Czerwony	0.5 kg (7.7%)	75 %	59
Grain	Monachijski	1 kg (15.4%)	80 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	25 g	10 min	12 %
Aroma (end of boil)	Zythos	25 g	10 min	11 %
Dry Hop	Citra	25 g	5 day(s)	12 %
Dry Hop	Centennial	25 g	5 day(s)	10.5 %
Aroma (end of boil)	Chinook	25 g	10 min	13 %
Dry Hop	Zythos	25 g	5 day(s)	11 %
Boil	Centennial	50 g	60 min	9.5 %
Aroma (end of boil)	Centennial	25 g	10 min	9.5 %
Boil	Warrior	25 g	55 min	14.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	safeale