

## RED IPA #4

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **41**
- SRM **15.4**
- 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 **30 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **27.3 liter(s)**

### Steps

- Temp **66 C**, Time **70 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **21.6 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (88%)	80 %	7
Grain	Pszeniczny	0.5 kg (8.8%)	85 %	4
Grain	Briess - Dark Chocolate Malt	0.18 kg (3.2%)	60 %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	13 %
Aroma (end of boil)	Citra	30 g	10 min	12 %
Aroma (end of boil)	Mosaic	30 g	10 min	10 %
Whirlpool	Citra	20 g	0 min	12 %
Whirlpool	Mosaic	20 g	0 min	10 %
Dry Hop	Citra	50 g	3 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	600 ml	Fermentis