

# Red IPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **74**
- SRM **12.2**
- 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 **4 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **28.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **50 min**

## Mash step by step

- Heat up **22.6 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **50 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (79.8%)	81 %	4
Grain	Monachijski	1 kg (17.7%)	80 %	16
Grain	Carafa III	0.14 kg (2.5%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	30 g	60 min	13.7 %
Boil	Eureka!	10 g	30 min	18 %
Boil	Lemon drop	20 g	30 min	4.6 %
Aroma (end of boil)	Eureka!	20 g	10 min	18 %
Aroma (end of boil)	Lemon drop	20 g	10 min	4.6 %
Whirlpool	Eureka!	20 g	0 min	18 %
Whirlpool	Lemon drop	20 g	0 min	4.6 %
Dry Hop	Lemon drop	40 g	3 day(s)	4.6 %
Dry Hop	Eureka!	50 g	3 day(s)	18 %

## Yeasts

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