

# RED IPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **43**
- SRM **12.3**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **5 %/h**
- Boil size **32 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **34 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **26.4 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **35 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **32 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount         | Yield | EBC  |
|-------|--------------------|----------------|-------|------|
| Grain | Pilzneński         | 5.5 kg (72.8%) | 81 %  | 4    |
| Grain | Strzegom Wiedeński | 1 kg (13.2%)   | 79 %  | 8    |
| Grain | Płatki pszeniczne  | 0.3 kg (4%)    | 60 %  | 3    |
| Grain | Jęczmień palony    | 0.1 kg (1.3%)  | 55 %  | 1100 |
| Grain | Caraaroma          | 0.15 kg (2%)   | 78 %  | 350  |
| Grain | Pszeniczny         | 0.5 kg (6.6%)  | 85 %  | 4    |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Chinook  | 25 g   | 40 min   | 12.1 %     |
| Boil                | Amarillo | 20 g   | 15 min   | 9.5 %      |
| Boil                | Citra    | 15 g   | 15 min   | 12 %       |
| Aroma (end of boil) | Mosaic   | 20 g   | 10 min   | 10 %       |
| Aroma (end of boil) | Citra    | 20 g   | 5 min    | 12 %       |
| Dry Hop             | Citra    | 45 g   | 4 day(s) | 12 %       |
| Dry Hop             | Mosaic   | 10 g   | 4 day(s) | 10 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11.5 g | 0          |