

RED IPA

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **40**
- SRM **14.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **25 min**

Mash step by step

- Heat up **24.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **25 min** at **72C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|------|
| Grain | Pilzneński | 6.7 kg (80.8%) | 81 % | 4 |
| Grain | Carafa III | 0.14 kg (1.7%) | 70 % | 1400 |
| Grain | Płatki pszeniczne | 0.5 kg (6%) | 60 % | 3 |
| Grain | Rice, Flaked | 0.5 kg (6%) | 70 % | 2 |
| Grain | Oats, Flaked | 0.45 kg (5.4%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Iunga | 23 g | 60 min | 10.9 % |
| Boil | Cascade PL | 48 g | 30 min | 7.1 % |
| Aroma (end of boil) | Chinook | 35 g | 0 min | 6.2 % |
| Aroma (end of boil) | Strata | 35 g | 0 min | 14.5 % |
| Dry Hop | Chinook | 50 g | 7 day(s) | 6.2 % |
| Dry Hop | Strata | 70 g | 7 day(s) | 13.6 % |
| Dry Hop | Idaho Gem | 50 g | 7 day(s) | 13.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------|-----|-----|--------|-----------|
| S-04 | Ale | Dry | 11.5 g | fermentis |
|------|-----|-----|--------|-----------|

Notes

- Łuska do filtracji + mech irlandzki
Jun 22, 2022, 9:01 PM