

## Red IPA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **98**
- SRM **13.6**
- Style **Red IPA**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **23 %/h**
- Boil size **16.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **17.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.8 kg (79.5%)	81 %	4
Grain	Oats, Flaked	0.12 kg (3.4%)	80 %	2
Grain	Pszeniczny	0.35 kg (9.9%)	85 %	4
Grain	Biscuit	0.15 kg (4.3%)	80 %	45
Grain	Carafa II	0.1 kg (2.8%)	70 %	812

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	69 min	10.7 %