

# red ipa cytrynowa

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **66**
- SRM **11.9**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **9.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield  | EBC |
|-------|-----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt  | 0.9 kg (27.7%) | 80 %   | 5   |
| Grain | Bestmalz Red X        | 1 kg (30.8%)   | 79 %   | 30  |
| Grain | Weyermann - Caraamber | 0.5 kg (15.4%) | 75 %   | 65  |
| Grain | Żytni                 | 0.1 kg (3.1%)  | 85 %   | 8   |
| Grain | Rye, Flaked           | 0.5 kg (15.4%) | 78.3 % | 4   |
| Grain | Pszeniczny            | 0.25 kg (7.7%) | 85 %   | 4   |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Mosaic  | 30 g   | 50 min   | 10 %       |
| Boil    | Warrior | 10 g   | 10 min   | 15.5 %     |
| Dry Hop | Simcoe  | 50 g   | 5 day(s) | 13.2 %     |
| Dry Hop | Mosaic  | 50 g   | 4 day(s) | 10 %       |

## Yeasts

| Name                            | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Mangrove Jack's Hophead Ale M66 | Ale  | Dry  | 7 g    | ---        |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 3 g    | Boil    | 10 min |