

RED IPA W04

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **40**
- SRM **9.3**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **77C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (66.7%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 1 kg (16.7%) | 79 % | 22 |
| Grain | Karmelowy Czerwony | 1 kg (16.7%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Centennial | 15 g | 60 min | 10.5 % |
| Boil | Amarillo | 10 g | 60 min | 9.5 % |
| Boil | Centennial | 15 g | 10 min | 10.5 % |
| Boil | Cascade | 15 g | 10 min | 6 % |
| Boil | Amarillo | 15 g | 10 min | 9.5 % |
| Aroma (end of boil) | Cascade | 15 g | 0 min | 6 % |
| Aroma (end of boil) | Amarillo | 5 g | 0 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| fermentis us-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g | Boil | 10 min |