

RED SKIN-RED IPA

- Gravity **12.1 BLG**
- ABV ---
- IBU **62**
- SRM **12.4**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss **33 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **40.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **26.5 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **27.1 liter(s)** of **76C** water or to achieve **40.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|------|
| Grain | Strzegom Pale Ale | 3 kg (45.2%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 3 kg (45.2%) | 79 % | 16 |
| Grain | Caramunich Malt | 0.4 kg (6%) | 71.7 % | 110 |
| Grain | Caraaroma | 0.2 kg (3%) | 78 % | 400 |
| Grain | Carafa III | 0.03 kg (0.5%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Waimea | 20 g | 60 min | 15.3 % |
| Boil | Waimea | 20 g | 30 min | 15.3 % |
| Aroma (end of boil) | Waimea | 60 g | 5 min | 15.3 % |
| Aroma (end of boil) | Rakau (NZ) | 40 g | 5 min | 9.5 % |
| Dry Hop | Rakau (NZ) | 60 g | 7 day(s) | 9.5 % |

Yeasts

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

Notes

- Nie mam chmielu Amarillo, dlatego nie uwzględniłem go tutaj.

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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