

## red vermonth ipa

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **28**
- SRM **14.7**
- Style **Red IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (33.3%)	80 %	5
Grain	Strzegom Pilzneński	1.5 kg (33.3%)	80 %	4
Grain	red ale	0.5 kg (11.1%)	80 %	70
Grain	karmelowy	0.5 kg (11.1%)	80 %	300
Grain	Płatki owsiane	0.5 kg (11.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Zythos	25 g	5 min	11 %
Dry Hop	Citra	50 g	7 day(s)	12 %
Aroma (end of boil)	Mosaic	15 g	5 min	10 %
Dry Hop	Mandarina Bavaria	25 g	5 day(s)	10 %
Boil	Citra	10 g	60 min	12 %
Aroma (end of boil)	Citra	15 g	5 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale