

Wild Red IPA II

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **59**
- SRM **11.5**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7.5 kg (90.4%)	80 %	5
Grain	Platki owsiane	0.4 kg (4.8%)	85 %	3
Grain	Karmelowy Jasny 30EBC	0.3 kg (3.6%)	75 %	30
Grain	Weyermann Carafa II Special	0.1 kg (1.2%)	70 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.7 %
Aroma (end of boil)	Simcoe	100 g	0 min	12.6 %
Aroma (end of boil)	Sabro	50 g	0 min	15 %
Dry Hop	Citra	50 g	2 day(s)	12.6 %
Dry Hop	Sabro	50 g	2 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

WLP648 - Brettanomyces bruxellensis Trois Vrai	Ale	Slant	150 ml	White Labs
---	-----	-------	--------	------------

Notes

- Dodano 5 ml kwasu mlekowego do zacierania i 5 ml do wody do wysładzania.
May 27, 2019, 8:29 PM