Red IPA

- Gravity **15.7 BLG**
- ABV **---**
- IBU **75**
- SRM **30.7**
- Style **Red IPA**

Batch size

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

Mash information

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

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **liter(s)** of strike water to **C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **78C**
- Sparge using **liter(s)** of **C** water

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	3 kg *(58.8%)*	80 %	7
Grain	Weyermann - Pale Ale Malt	1 kg *(19.6%)*	85 %	8
Grain	Caraaroma	0.5 kg *(9.8%)*	78 %	540
Grain	Caraamber	0.3 kg *(5.9%)*	75 %	79
Grain	Pszeniczny	0.3 kg *(5.9%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13 %
Boil	Chinook	20 g	30 min	13 %
Boil	Chinook	20 g	15 min	13 %
Boil	Chinook	20 g	5 min	13 %
Boil	Simcoe	10 g	5 min	13 %
Dry Hop	Citra	50 g	10 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory

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

Safale S-05	Ale	Dry	11.5 g	Safale