

## Red IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **66**
- SRM **13.5**
- Style **Red IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **27 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **28.6 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **21.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

### Fermentables

| Type  | Name                            | Amount         | Yield | EBC  |
|-------|---------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt            | 7 kg (97.9%)   | 80 %  | 5    |
| Grain | Weyermann - Dehusked Carafo III | 0.15 kg (2.1%) | 70 %  | 1024 |

### Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Warrior    | 50 g   | 60 min   | 14.7 %     |
| Whirlpool | Centennial | 50 g   | 1 min    | 10.5 %     |
| Whirlpool | Mosaic     | 25 g   | 1 min    | 10 %       |
| Whirlpool | Simcoe     | 25 g   | 1 min    | 13.2 %     |
| Dry Hop   | Mosaic     | 50 g   | 3 day(s) | 10 %       |
| Dry Hop   | Centennial | 75 g   | 3 day(s) | 10.5 %     |
| Dry Hop   | Simcoe     | 25 g   | 3 day(s) | 13.2 %     |

### Yeasts

| Name            | Type | Form  | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| FM53 Voss kveik | Ale  | Slant | 150 ml | FM         |

### Extras

| Type        | Name        | Amount | Use for | Time      |
|-------------|-------------|--------|---------|-----------|
| Water Agent | CaCl2       | 5 g    | Mash    | 60 min    |
| Water Agent | Lactic Acid | 5 g    | Mash    | 60 min    |
| Fining      | Whirlfloc-T | 2.5 g  | Boil    | 10 min    |
| Flavor      | Wiśnie      | 1000 g | Primary | 21 day(s) |
| Flavor      | Maliny      | 1200 g | Primary | 21 day(s) |