

## #7 - Red India Pale Ale - "Dama Kier"

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **58**
- SRM **14.1**
- Style **Red IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **16.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

| Type  | Name                           | Amount        | Yield | EBC  |
|-------|--------------------------------|---------------|-------|------|
| Grain | Weyermann - Pale Ale Malt      | 2 kg (35.7%)  | 85 %  | 7    |
| Grain | Strzegom Pilzneński            | 3 kg (53.6%)  | 80 %  | 4    |
| Grain | Weyermann - Melanoiden Malt    | 0.5 kg (8.9%) | 81 %  | 53   |
| Grain | Weyermann - Carafa III Special | 0.1 kg (1.8%) | 70 %  | 1400 |

Wrzucić na 5min przy 78°C

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Chinook | 15 g   | 60 min   | 12 %       |
| Boil                | Chinook | 15 g   | 30 min   | 12 %       |
| Boil                | Simcoe  | 15 g   | 30 min   | 12.1 %     |
| Aroma (end of boil) | Simcoe  | 15 g   | 5 min    | 12.1 %     |
| Aroma (end of boil) | Citra   | 40 g   | 5 min    | 12.8 %     |
| Dry Hop             | Chinook | 20 g   | 3 day(s) | 12 %       |
| Dry Hop             | Simcoe  | 20 g   | 3 day(s) | 12.1 %     |
| Dry Hop             | Citra   | 60 g   | 3 day(s) | 12.8 %     |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 150 ml | Fermentis  |

## Extras

| Type   | Name           | Amount | Use for  | Time   |
|--------|----------------|--------|----------|--------|
| Fining | Mech Irlandzki | 5 g    | Boil     | 15 min |
| Other  | Witamina C     | 2 g    | Bottling | ---    |