RED X IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **57**
- SRM **12.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **1500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1575 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **1897.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1275 liter(s)**
- Total mash volume **1700 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **1275 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **1047.5 liter(s)** of **76C** water or to achieve **1897.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz Red X	400 kg *(94.1%)*	79 %	30
Grain	Weyermann - Pale Wheat Malt	25 kg *(5.9%)*	85 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	2000 g	60 min	13 %
Boil	Cascade	1500 g	15 min	6 %
Boil	Citra	1500 g	10 min	12 %
Boil	Simcoe	1500 g	5 min	13.2 %
Dry Hop	Simcoe	3500 g	7 day(s)	13.2 %
Dry Hop	Cascade	3500 g	5 day(s)	6 %
Dry Hop	Citra	3500 g	5 day(s)	12.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	1000 g	Safale

Extras

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

Type	Name	Amount	Use for	Time
Water Agent	Gips	300 g	Mash	60 min
Water Agent	Kwas mlekowy	100 g	Mash	60 min
Fining	Mech	300 g	Boil	15 min

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