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 Carafa 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

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	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)