Świerkowe Red IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **53**
- SRM **12.5**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **26.6 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg *(67.8%)*	79 %	6
Grain	Strzegom Monachijski typ I	1 kg *(15.1%)*	79 %	16
Grain	Karmelowy Czerwony	0.5 kg *(7.5%)*	75 %	59
Grain	Strzegom Karmel 300	0.3 kg *(4.5%)*	70 %	299
Grain	Black Barley (Roast Barley)	0.04 kg *(0.6%)*	55 %	985
Grain	Płatki pszeniczne	0.3 kg *(4.5%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	8.8 %
Boil	Simcoe	20 g	30 min	13.1 %
Aroma (end of boil)	Simcoe	30 g	5 min	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
S-04	Ale	Slant	100 ml	Safale

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

Extras

Type	Name	Amount	Use for	Time
Herb	Pędy świerku	100 g	Boil	30 min
Herb	Pędy świerku	100 g	Boil	10 min
Herb	Pędy świerku	100 g	Boil	5 min
Fining	Mech irlandzki	7 g	Boil	5 min