

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **89**
- SRM **12.7**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **80C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 1 kg (15.4%) | 79 % | 16 |
| Grain | Strzegom Monachijski typ II | 1 kg (15.4%) | 79 % | 22 |
| Grain | Strzegom Wiedeński | 1 kg (15.4%) | 79 % | 10 |
| Grain | Monachijski | 1 kg (15.4%) | 80 % | 70 |
| Grain | Viking Pale Ale malt | 2 kg (30.8%) | 80 % | 5 |
| Grain | Karmelowy Czerwony | 0.5 kg (7.7%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Warrior | 40 g | 60 min | 15 % |
| Boil | Sterling | 50 g | 20 min | 4.5 % |
| Boil | El Dorado | 50 g | 5 min | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| gorzelnicze 24h | Ale | Dry | 25 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Spice | kolendra | 20 g | Boil | 10 min |

Notes

- Piwo robione na drożdżach szybkich, gorzelnicznych. Fermentacja w dwóch fermentorach i butelkowanie kolejnego dnia.
Sep 10, 2019, 9:52 AM