

# Czerw

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **36**
- SRM **11.9**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **27.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **20.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (88.6%)	80 %	5
Grain	Strzegom Monachijski typ I	0.48 kg (9.4%)	79 %	16
Grain	Weyermann - Carafa III	0.1 kg (2%)	70 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	50 min	10 %
Boil	Citra	20 g	10 min	12 %
Boil	Mosaic	20 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	---