

# Czerwony Boczek

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **40**
- SRM **8.8**
- 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 **88 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **16.1 liter(s)**

## Steps

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

## Mash step by step

- Heat up **11.5 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (65.2%)	79 %	10
Grain	Strzegom Pale Ale	0.8 kg (17.4%)	79 %	6
Grain	Viking melanoidynowy	0.8 kg (17.4%)	75 %	70

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	50 min	12 %
Boil	Lublin (Lubelski)	15 g	20 min	4 %

## Yeasts

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