

# Czerwony kapturek

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **44**
- SRM **7.5**
- Style **American 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 **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **69 C**, Time **85 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **85 min** at **69C**
- Keep mash **1 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Weyermann - Carared	1 kg (14.3%)	75 %	45
Grain	Viking Pilsner malt	1 kg (14.3%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	35 g	50 min	10.6 %
Aroma (end of boil)	Izabella	50 g	10 min	6.8 %
Aroma (end of boil)	Izabella	50 g	1 min	6.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Slant	300 ml	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1 g	Boil	5 min