

# KOŃSKI ZAD

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **69**
- SRM **8.6**
- Style **Flanders Red Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (62.5%)	79 %	6
Grain	Red X	2 kg (25%)	79 %	30
Grain	Strzegom Monachijski typ I	1 kg (12.5%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	13.5 %
Aroma (end of boil)	Chinook PL	30 g	30 min	10 %
Aroma (end of boil)	Złote Polesie	50 g	10 min	6.5 %
Whirlpool	Chinook PL	20 g	0 min	10 %
Dry Hop	Oktawia	100 g	5 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
The Yeast Bay Saison Brettanomyces Blend	Ale	Liquid	50 ml	The Yeas Bay