

# Krwawy bór

- Gravity **15.8 BLG**
- ABV ---
- IBU **42**
- SRM **14.7**
- Style **Spice, Herb, or Vegetable Beer**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

## Steps

- Temp **52 C**, Time **5 min**
- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **23.1 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **25 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **22.6 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale          | 5 kg (57.5%)   | --- % | 6   |
| Grain | Strzegom Monachijski typ I | 1.3 kg (14.9%) | --- % | 16  |
| Grain | Strzegom Bursztynowy       | 0.6 kg (6.9%)  | --- % | 70  |
| Grain | Karmelowy Czerwony         | 0.7 kg (8%)    | --- % | 59  |
| Grain | Strzegom Czekoladowy 400   | 0.1 kg (1.1%)  | --- % | 400 |
| Sugar | cukier                     | 1 kg (11.5%)   | --- % | --- |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | lunga  | 25 g   | 60 min | 11 %       |
| Boil                | lunga  | 20 g   | 40 min | 11 %       |
| Boil                | Lomik  | 20 g   | 20 min | 4.6 %      |
| Aroma (end of boil) | Waimea | 20 g   | 5 min  | 17 %       |

|         |        |      |          |      |
|---------|--------|------|----------|------|
| Dry Hop | Waimea | 20 g | 5 day(s) | 17 % |
|---------|--------|------|----------|------|

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| gervin gv12 | Ale  | Dry  | 11 g   | ---        |

### Extras

| Type | Name        | Amount | Use for | Time  |
|------|-------------|--------|---------|-------|
| Herb | pȩdy sosny | 100 g  | Boil    | 5 min |