

Kylo Ren

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **1**
- SRM **13.2**
- Style **Flanders Red Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **25.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **45 min** at **72C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|-----|
| Grain | Strzegom Pilzneński | 4 kg (67.8%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 1 kg (16.9%) | 79 % | 20 |
| Grain | Pszeniczny | 0.5 kg (8.5%) | 85 % | 4 |
| Grain | Special B Malt | 0.4 kg (6.8%) | 65.2 % | 315 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|-------|------------|
| Aroma (end of boil) | Fuggles | 30 g | 1 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|--------|---------|------------|
| Wyeast XL 3763 Roselare Ale Blend | Ale | Liquid | 1000 ml | Wyeast |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------------|--------|-----------|-----------|
| Other | Czarna Porzeczka | 3000 g | Secondary | 90 day(s) |