

# 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)