

malinowe

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **27**
- SRM **6.1**
- Style **Flanders Red Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **27.4 liter(s)**

Steps

- Temp **51 C**, Time **20 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **20 min** at **51C**
- Keep mash **30 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (54.8%)	79 %	6
Grain	Strzegom Pilzneński	2.5 kg (34.2%)	80 %	4
Grain	Strzegom Pszeniczny	0.5 kg (6.8%)	81 %	6
Grain	Karmelowy Jasny 30EBC	0.3 kg (4.1%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	ekuanot	20 g	60 min	12.5 %
Aroma (end of boil)	ekuanot	13 g	10 min	12.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Ale Y514	Ale	Dry	12 g	Mauribrew
WLP645 - Brettanomyces clausenii	Ale	Liquid	1000 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Other	Płatki dębowe (macerowane w Jim Beam White))	40 g	Secondary	10 day(s)