

# Spalony słońcem

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **41**
- SRM **12.9**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Red active           | 3.6 kg (54.5%) | 80 %  | 35  |
| Grain | Viking Pale Ale malt | 2 kg (30.3%)   | 80 %  | 5   |
| Grain | Karmelowy Czerwony   | 1 kg (15.2%)   | 75 %  | 50  |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Cascade PL | 40 g   | 60 min   | 7 %        |
| Boil    | Citra      | 25 g   | 10 min   | 12 %       |
| Boil    | Vic Secret | 20 g   | 5 min    | 18.5 %     |
| Dry Hop | Citra      | 20 g   | 3 day(s) | 12 %       |
| Dry Hop | Vic Secret | 10 g   | 3 day(s) | 18.5 %     |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 100 ml | Fermentis  |