

# Warzone z myszą v2

---

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **23**
- SRM **10.5**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **0 min**
- Evaporation rate **10 %/h**
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **-9 liter(s)** of **76C** water

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz Red X	3 kg (83.3%)	79 %	30
Grain	pale ale	0.5 kg (13.9%)	79 %	5
Grain	Żytni	0.1 kg (2.8%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Sybilla	10 g	75 min	6.9 %
First Wort	Marynka	10 g	75 min	6.7 %