

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 % |