

Blooddancer 2

- Gravity **16.2 BLG**
- ABV ---
- IBU **71**
- SRM **18.1**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **65 C**, Time **15 min**
- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **15 min** at **65C**
- Keep mash **45 min** at **72C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 6 kg (80%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (6.7%) | 79 % | 16 |
| Grain | Carahell | 0.5 kg (6.7%) | 77 % | 26 |
| Grain | Strzegom Karmel 300 | 0.5 kg (6.7%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 25 g | 60 min | 14.8 % |
| Boil | Equinox | 20 g | 45 min | 13.1 % |
| Boil | Pacific Gem | 15 g | 15 min | 15.8 % |
| Boil | Columbus/Tomahawk/Zeus | 10 g | 5 min | 14.8 % |
| Boil | Equinox | 20 g | 5 min | 13.1 % |
| Boil | Pacific Gem | 25 g | 5 min | 15.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |