

# Czerwone

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **43**
- SRM **11.2**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (82.6%)	85 %	7
Grain	Karmelowy Czerwony	1 kg (16.5%)	75 %	59
Grain	Jęczmień palony	0.05 kg (0.8%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Marynka	15 g	40 min	10 %
Boil	Marynka	30 g	20 min	10 %

## Yeasts

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