

# Czerwone eksperymenty

- Gravity **15.1 BLG**
- ABV ---
- IBU **53**
- SRM **16.3**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pale Malt (2 Row) Bel      | 5 kg (73.9%)   | 80 %  | 8   |
| Grain | Weyermann pszeniczny jasny | 0.7 kg (10.3%) | 82 %  | 4.5 |
| Grain | Weyermann - Carared        | 1 kg (14.8%)   | 74 %  | 50  |
| Grain | Jęczmień palony            | 0.07 kg (1%)   | 55 %  | 985 |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Bramling   | 10 g   | 60 min   | 5 %        |
| Boil                | Challenger | 40 g   | 60 min   | 7 %        |
| Aroma (end of boil) | Bramling   | 20 g   | 15 min   | 5 %        |
| Aroma (end of boil) | Bramling   | 20 g   | 10 min   | 5 %        |
| Aroma (end of boil) | Bramling   | 20 g   | 5 min    | 5 %        |
| Aroma (end of boil) | Challenger | 20 g   | 10 min   | 7 %        |
| Aroma (end of boil) | Challenger | 10 g   | 5 min    | 7 %        |
| Dry Hop             | Bramling   | 30 g   | 7 day(s) | 5 %        |
| Boil                | Challenger | 15 g   | 30 min   | 7 %        |

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| <b>Name</b>                          | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|--------------------------------------|-------------|-------------|---------------|-------------------|
| Mangrove Jack's<br>M44 US West Coast | Ale         | Dry         | 10 g          | Mangrove Jack's   |