

Czerwony Kapturek

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **35**
- SRM **13.8**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **20 %/h**
- Boil size **33.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

Steps

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

Mash step by step

- Heat up **20 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **33.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-------|
| Grain | Simpsons - Maris Otter | 4.5 kg (67.7%) | 81 % | 6 |
| Grain | Weyermann - Melanoiden Malt | 1 kg (15%) | 81 % | 53 |
| Grain | Caramel/Crystal Malt - 15L | 0.5 kg (7.5%) | 75 % | 29 |
| Grain | Caramel/Crystal Malt - 65L | 0.4 kg (6%) | 75 % | 127.9 |
| Grain | Fawcett - Dark Crystal | 0.2 kg (3%) | 71 % | 212 |
| Grain | Special B Malt | 0.05 kg (0.8%) | 65.2 % | 315 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|----------|------------|
| Boil | Pacific Jade | 20 g | 60 min | 13 % |
| Boil | Galaxy | 30 g | 10 min | 14.2 % |
| Boil | Galaxy | 60 g | 0 min | 14.2 % |
| Dry Hop | Galaxy | 100 g | 3 day(s) | 14.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------------|-------------|-------------|---------------|-------------------|
| Mangrove Jack's M79 Burton Union | Ale | Dry | 10 g | Mangrove Jack's |