

# Czerwony Ryj Lanka

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **66**
- SRM **17.6**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **5.8 liter(s)**
- Total mash volume **7.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Pale ale	1.7 kg (33.7%)	--- %	35
Grain	Czerwony Viking	1 kg (19.8%)	--- %	50
Grain	Cookie Viking	0.5 kg (9.9%)	--- %	50
Liquid Extract	Jasny	1.7 kg (33.7%)	--- %	22
Grain	Karmelowy Viking 600	0.15 kg (3%)	--- %	600

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	15 g	60 min	16.3 %
Boil	Nelson Sauvín	15 g	45 min	12 %
Boil	Vic Secret	15 g	30 min	16.3 %
Boil	Nelson Sauvín	15 g	15 min	11 %
Aroma (end of boil)	Taiheke	30 g	0 min	7.6 %
Dry Hop	Vic Secret	30 g	10 day(s)	16.3 %
Dry Hop	Taiheke	30 g	10 day(s)	7.6 %