

# kwas ORG

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **18**
- SRM **9.7**
- Style **Flanders Red Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **5 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **73 C**, Time **40 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **69.8C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **73C**
- Keep mash **15 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4.1 kg (70.1%)	79 %	10
Grain	Strzegom Monachijski typ I	1 kg (17.1%)	79 %	16
Adjunct	kukurydziane	0.5 kg (8.5%)	80 %	12
Grain	Weyermann Caramunich 3	0.25 kg (4.3%)	76 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	20 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
T-58	Ale	Slant	100 ml	fermentis