

# kwas v.2 wyeast 3763

- Gravity **17.7 BLG**
- ABV ---
- IBU **14**
- SRM **17.4**
- Style **Flanders Red Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **4 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **22.2 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **69.8C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **24.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (61.5%)	81 %	4
Grain	Strzegom Monachijski typ I	1 kg (15.4%)	79 %	16
Adjunct	Płatki owsiane	0.5 kg (7.7%)	85 %	3
Grain	Special B Malt	0.5 kg (7.7%)	65.2 %	315
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (7.7%)	73 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	marynka	15 g	60 min	7 %
Boil	marynka	20 g	10 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s-33	Ale	Slant	50 ml	fermentis
wyeast - roeselar	Ale	Liquid	125 ml	wyeast