

## Lab #5 - Czerwona Śmiecipa

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **28**
- SRM **14.6**
- Style **Red IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **8 %**
- Size with trub loss **12.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **19 %/h**
- Boil size **15.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **9.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.5 kg (13.7%)	80 %	5
Grain	BESTMALZ - Best Melanoidin	0.5 kg (13.7%)	75 %	71
Grain	Słód pszeniczny Bestmalz	0.75 kg (20.5%)	82 %	5
Grain	Strzegom Pilzneński	0.5 kg (13.7%)	80 %	4
Grain	Viking Red Ale	1 kg (27.4%)	75 %	70
Sugar	Milk Sugar (Lactose)	0.4 kg (11%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Columbus/Tomahawk/Zeus	32.5 g	5 min	15.5 %
Whirlpool	Talus	30 g	5 min	7.4 %
Whirlpool	Iunga	42.5 g	5 min	11 %
Dry Hop	Athanas	35 g	14 day(s)	5 %
Dry Hop	Amarillo	42.5 g	4 day(s)	9.5 %
Dry Hop	Mosaic	37.5 g	4 day(s)	10 %
Dry Hop	Citra	37.5 g	4 day(s)	12 %

### 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>
Safale US-05	Ale	Dry	11.5 g	Fermentis