

# Leśne Red Ale

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **62**
- SRM **15.6**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **1 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt   | 3.7 kg (58.7%) | 85 %  | 7   |
| Grain | Briess - Wheat Malt, White  | 0.5 kg (7.9%)  | 85 %  | 5   |
| Grain | Oats, Flaked                | 0.5 kg (7.9%)  | 80 %  | 2   |
| Grain | Strzegom Karmel 300         | 0.5 kg (7.9%)  | 70 %  | 299 |
| Grain | Strzegom Monachijski typ II | 1 kg (15.9%)   | 79 %  | 22  |
| Grain | Caraaroma                   | 0.1 kg (1.6%)  | 78 %  | 400 |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 25 g   | 60 min | 15.5 %     |
| Boil    | Citra                  | 25 g   | 10 min | 12 %       |
| Boil    | Mosaic                 | 25 g   | 10 min | 10 %       |
| Boil    | Amarillo               | 25 g   | 10 min | 9.5 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |     |        |           |
|--------------|-----|-----|--------|-----------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |
|--------------|-----|-----|--------|-----------|

### Extras

| Type        | Name | Amount | Use for | Time    |
|-------------|------|--------|---------|---------|
| Water Agent | gips | 4 g    | Mash    | 100 min |