

# red belg żytni

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **23**
- SRM **15.7**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (49.2%)	80 %	5
Grain	Żytni	1.5 kg (24.6%)	85 %	8
Grain	Karmelowy Czerwony	1 kg (16.4%)	75 %	59
Grain	Abbey Castle	0.5 kg (8.2%)	80 %	45
Grain	Barwiący	0.1 kg (1.6%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	50 min	9.4 %
Aroma (end of boil)	Kazbek	30 g	10 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
belg	Ale	Dry	10 g	1

## Extras

Type	Name	Amount	Use for	Time
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Other	płatki żytnie	0.5 g	Mash	60 min
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