

Blooddancer 2

- Gravity **16.2 BLG**
- ABV ---
- IBU **71**
- SRM **18.1**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **65 C**, Time **15 min**
- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **15 min** at **65C**
- Keep mash **45 min** at **72C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (80%)	79 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (6.7%)	79 %	16
Grain	Carahell	0.5 kg (6.7%)	77 %	26
Grain	Strzegom Karmel 300	0.5 kg (6.7%)	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	14.8 %
Boil	Equinox	20 g	45 min	13.1 %
Boil	Pacific Gem	15 g	15 min	15.8 %
Boil	Columbus/Tomahawk/Zeus	10 g	5 min	14.8 %
Boil	Equinox	20 g	5 min	13.1 %
Boil	Pacific Gem	25 g	5 min	15.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis