

# Czerwona Kapela

- Gravity **13.9 BLG**
- ABV ---
- IBU **69**
- SRM **18**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **25.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.1 kg (41.5%)	80 %	4
Grain	Strzegom Monachijski typ I	2.6 kg (51.4%)	79 %	16
Grain	Strzegom Karmel 30	0.18 kg (3.6%)	75 %	30
Grain	Strzegom Karmel 600	0.18 kg (3.6%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	wolf	25 g	60 min	13.6 %
Boil	wolf	20 g	25 min	13.6 %
Boil	wolf	15 g	3 min	13.6 %
Whirlpool	wolf	40 g	30 min	13.6 %
Boil	Challenger	9 g	60 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	11 g	---