

# Czerwone

---

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **25**
- SRM **2.6**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	red ale	2.5 kg (50%)	--- %	---
Grain	red active	1 kg (20%)	--- %	---
Grain	Pilznieński	1 kg (20%)	81 %	4
Grain	Karmelowy Jasny 30EBC	0.1 kg (2%)	75 %	30
Grain	Pszeniczny	0.4 kg (8%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Cascade	10 g	45 min	6 %
Aroma (end of boil)	Cascade	45 g	15 min	6 %