

Czerwone bez stylu

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **12.3**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **73 C**, Time **30 min**
- Temp **79 C**, Time **1 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **73C**
- Keep mash **1 min** at **79C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|------------|-------|-----|
| Grain | Karmelowy Czerwony | 1 kg (20%) | 75 % | 59 |
| Grain | Monachijski | 2 kg (40%) | 80 % | 16 |
| Grain | Red Active Viking Malt | 2 kg (40%) | 80 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Tradition | 20 g | 60 min | 5.5 % |
| Boil | Lublin (Lubelski) | 20 g | 20 min | 3.7 % |
| Boil | Lublin (Lubelski) | 10 g | 5 min | 37 % |

Yeasts

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