

Czerwone eksperymenty

- Gravity **15.1 BLG**
- ABV ---
- IBU **53**
- SRM **16.3**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27.1 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	5 kg (73.9%)	80 %	8
Grain	Weyermann pszeniczny jasny	0.7 kg (10.3%)	82 %	4.5
Grain	Weyermann - Carared	1 kg (14.8%)	74 %	50
Grain	Jęczmień palony	0.07 kg (1%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bramling	10 g	60 min	5 %
Boil	Challenger	40 g	60 min	7 %
Aroma (end of boil)	Bramling	20 g	15 min	5 %
Aroma (end of boil)	Bramling	20 g	10 min	5 %
Aroma (end of boil)	Bramling	20 g	5 min	5 %
Aroma (end of boil)	Challenger	20 g	10 min	7 %
Aroma (end of boil)	Challenger	10 g	5 min	7 %
Dry Hop	Bramling	30 g	7 day(s)	5 %
Boil	Challenger	15 g	30 min	7 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's