

# Czerwone wędzone

- Gravity **13.4 BLG**
- ABV ---
- IBU **25**
- SRM **7.1**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **15 %**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **68 C**, Time **70 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **70 min** at **68C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	4 kg (72.7%)	80 %	4
Grain	wedzony	0.8 kg (14.5%)	80 %	2
Grain	Pszeniczny	0.2 kg (3.6%)	85 %	4
Grain	czerwony	0.5 kg (9.1%)	80 %	60

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	pilgrim	30 g	60 min	8.1 %
Boil	pilgrim	10 g	5 min	8.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis