

# Czerwony

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- Gravity **9.9 BLG**
- ABV ---
- IBU **22**
- SRM ---
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **70 liter(s)**
- Trub loss **5 %**
- Size with trub loss **73.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **80.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **33 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **58.8 liter(s)** of **76C** water or to achieve **80.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom pa	9 kg (81.8%)	--- %	---
Grain	Crystal fawce	1 kg (9.1%)	--- %	---
Grain	Red crystal	1 kg (9.1%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Southern cross	60 g	30 min	12.8 %