

# Dobre Czerwone

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **50**
- SRM **18.1**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **1 %**
- Size with trub loss **12.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **3 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **18.1 liter(s)**

## Steps

- Temp **52 C**, Time **30 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.8 liter(s)** of strike water to **55.6C**
- Add grains
- Keep mash **30 min** at **52C**
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **1.7 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Red Active	2.5 kg (75.8%)	75 %	35
Grain	Weyermann - Carapils	0.5 kg (15.2%)	78 %	4
Grain	Pilznieński	0.25 kg (7.6%)	81 %	4
Grain	Strzegom Czekoladowy ciemny	0.05 kg (1.5%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	10 g	60 min	5.1 %
Boil	Mosaic	10 g	60 min	11 %
Boil	Amarillo	10 g	15 min	7.5 %
Boil	Amora Preta	20 g	10 min	9 %
Aroma (end of boil)	Lemon drop	20 g	1 min	4.6 %
Whirlpool	Lemon drop	20 g	1 min	4.6 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM52 Amerykański Sen	Ale	Liquid	40 ml	Fermentum Mobile

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	Mech irlandzki	3 g	Boil	10 min