

# Drapichrust 1,0

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **57**
- SRM **16.9**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **11.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.7 kg (84.4%)	80 %	5
Grain	Carared	0.2 kg (6.2%)	75 %	39
Grain	Melanoiden Malt	0.2 kg (6.2%)	80 %	39
Grain	Jęczmień palony	0.1 kg (3.1%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Palisade	10 g	30 min	7.5 %
Boil	Simcoe	10 g	10 min	13.2 %
Boil	Palisade	10 g	5 min	7.5 %
Boil	Simcoe	10 g	5 min	13.2 %
Dry Hop	Palisade	10 g	3 day(s)	7.5 %
Dry Hop	Simcoe	10 g	2 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	---