

Dzikie Ale

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **25**
- SRM **15**
- Style **Flanders Red Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **12.7 liter(s)**
- Total mash volume **19.1 liter(s)**

Steps

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

Mash step by step

- Heat up **12.7 liter(s)** of strike water to **77.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.2 kg (18.9%)	80 %	4
Grain	Viking Pale Ale malt	4.5 kg (70.9%)	80 %	5
Grain	Jęczmień palony	0.15 kg (2.4%)	55 %	985
Grain	Karmelowy Czerwony	0.5 kg (7.9%)	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	9 g	60 min	15.8 %
Boil	Saaz (Czech Republic)	30 g	30 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale
WLP650 - Brettanomyces bruxellensis	Ale	Liquid	35 ml	White Labs