

# FAUL

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **42**
- SRM **11**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **31.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **31.4 liter(s)** of wort

## Fermentables

| Type  | Name   | Amount         | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | Viking Pale Ale malt                         | 6.5 kg (85.5%) | 80 %  | 5   |
| Grain | Weyermann - Carared                          | 0.5 kg (6.6%)  | 75 %  | 45  |
| Grain | Monachijski typ II<br>20-25 EBC<br>Weyermann | 0.5 kg (6.6%)  | 80 %  | 20  |
| Grain | Jęczmień palony                              | 0.1 kg (1.3%)  | 55 %  | 985 |

## Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Marynka    | 25 g   | 60 min | 10 %       |
| Boil                | Centennial | 20 g   | 30 min | 10.5 %     |
| Boil                | Amarillo   | 30 g   | 15 min | 9.5 %      |
| Aroma (end of boil) | Centennial | 50 g   | 0 min  | 10.5 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |