

Kusztos - Pierwsza krew

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **64**
- SRM **23.3**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.7 liter(s)**
- Boil time **10 min**
- Evaporation rate **10 %/h**
- Boil size **11.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	1.4 kg (38.9%)	80 %	8
Grain	Strzegom Monachijski typ I	1.3 kg (36.1%)	79 %	16
Grain	Słód owsiany Fawcett	0.5 kg (13.9%)	61 %	5
Grain	Karmelowy żytni Strzegom	0.3 kg (8.3%)	75 %	150
Grain	Strzegom Czekoladowy 1200	0.1 kg (2.8%)	68 %	1202

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Aroma (end of boil)	Strata	10 g	15 min	12 %
Dry Hop	Callista	15 g	4 day(s)	3.4 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Spice	Pieprz Cayenne	6 g	Boil	2 min
Flavor	Sok z buraka	330 g	Secondary	7 day(s)
Flavor	Pulpa z gruszki	500 g	Secondary	7 day(s)
Flavor	Płatki Chilli	6 g	Secondary	4 day(s)