

# Leśne Red Ale

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **62**
- SRM **15.6**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **1 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.7 kg (58.7%)	85 %	7
Grain	Briess - Wheat Malt, White	0.5 kg (7.9%)	85 %	5
Grain	Oats, Flaked	0.5 kg (7.9%)	80 %	2
Grain	Strzegom Karmel 300	0.5 kg (7.9%)	70 %	299
Grain	Strzegom Monachijski typ II	1 kg (15.9%)	79 %	22
Grain	Caraaroma	0.1 kg (1.6%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Boil	Citra	25 g	10 min	12 %
Boil	Mosaic	25 g	10 min	10 %
Boil	Amarillo	25 g	10 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Safale US-05	Ale	Dry	11.5 g	Fermentis
--------------	-----	-----	--------	-----------

### Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	4 g	Mash	100 min