

# RED RIGHT HAND

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **26**
- SRM **3.2**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1 liter(s)**
- Total mash volume **1.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.4 kg (84%)	80 %	---
Sugar	cukier	0.3 kg (7.4%)	--- %	---
Grain	diastatyczny	0.1 kg (2.5%)	--- %	3
Grain	Caramel/Crystal Malt - 40L	0.25 kg (6.2%)	74 %	79

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	4 %
Aroma (end of boil)	EKG	40 g	15 min	4 %
Dry Hop	EKG	75 g	5 day(s)	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Dans Nottingham	Ale	Dry	2 g	---