

Ułańskie okienko

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **15**
- SRM **14.5**
- Style **Flanders Red Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 3.5 kg (62.5%) | 79 % | 10 |
| Grain | Słód Red Ale Strzegom | 2 kg (35.7%) | 75 % | 70 |
| Adjunct | cukier z owoców | 0.1 kg (1.8%) | --- % | 200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Oktawia | 20 g | 45 min | 7.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|--------|--------|-----------------|
| BELGIAN ABBEY M47 | Ale | Dry | 10 g | Mangrove Jack's |
| White Labs WLP653 Brettanomyces lambicus | Ale | Liquid | 35 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------------------------|--------|-----------|----------|
| Flavor | śliwki suszone | 200 g | Boil | 60 min |
| Flavor | Płatki dębowe Sherry Oloroso (tw.br.) | 50 g | Secondary | 7 day(s) |
| Flavor | sok i owoce porzeczkowe | 100 g | Boil | 5 min |

gotowanie lub na 1 cichej wraz z płatkami przed fermentacja drożdżami brettanomyces