

# 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