# Czerwone gacie

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- Gravity **14.3 BLG**
- ABV **---**
- IBU **40**
- SRM **14.9**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **28.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Pilzneński | 4 kg *(70.2%)* | 81 % | 4 |
| Grain | Strzegom Pale Ale | 1 kg *(17.5%)* | 79 % | 6 |
| Grain | strzegom karmelowy bursztynowy | 0.5 kg *(8.8%)* | 70 % | 70 |
| Grain | Fawcett - Crystal Red | 0.2 kg *(3.5%)* | 70 % | 400 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Chinook | 25 g | 60 min | 11.2 % |
| Aroma (end of boil) | Amarillo | 20 g | 15 min | 8.9 % |
| Aroma (end of boil) | Simcoe | 10 g | 10 min | 11.4 % |
| Whirlpool | Pekko | 30 g | 0 min | 13.6 % |
| Dry Hop | Pekko | 30 g | 5 day(s) | 13.6 % |

## Yeasts

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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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

### Extras

| Type | Name | Amount | Use for | Time |
|---|---|---|---|---|
| Fining | mech irlandzki | 15 g | Boil | 15 min |