kwas ORG

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **18**
- SRM **9.7**
- Style **Flanders Red Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **5 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **73 C**, Time **40 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **69.8C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **73C**
- Keep mash **15 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4.1 kg *(70.1%)*	79 %	10
Grain	Strzegom Monachijski typ I	1 kg *(17.1%)*	79 %	16
Adjunct	kukurydziane	0.5 kg *(8.5%)*	80 %	12
Grain	Weyermann Caramunich 3	0.25 kg *(4.3%)*	76 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	20 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
T-58	Ale	Slant	100 ml	fermentis

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