

Czerwony pies

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **56**
- SRM **10.4**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29.1 liter(s)**

Steps

- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **20 min**
- Temp **73 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) US	4.24 kg (58.3%)	79 %	4
Grain	Carared	1.82 kg (25%)	75 %	39
Grain	Carahell	1.21 kg (16.6%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	13 g	90 min	15 %
Boil	El Dorado	27 g	20 min	15 %
Boil	El Dorado	4 g	15 min	15 %
Boil	El Dorado	6 g	10 min	15 %
Boil	Amarillo	10 g	10 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	14 g	Fermentis

Extras

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

Type	Name	Amount	Use for	Time
Fining	Protafoc	2 g	Boil	15 min
Flavor	Aromazyme	1.2 g	Primary	0 day(s)