

# jasne czerwone lekkie chmielowe

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **45**
- SRM **5.1**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **48 liter(s)**
- Trub loss **4 %**
- Size with trub loss **50.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **69.9 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **44 liter(s)**
- Total mash volume **55 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **44 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **36.9 liter(s)** of **76C** water or to achieve **69.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (36.4%)	80 %	4
Grain	Pszeniczny	3 kg (27.3%)	82 %	4.5
Grain	RED ACTIVE Viking Malt	2 kg (18.2%)	79 %	35
Grain	Rice, Flaked	2 kg (18.2%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	6.8 %
Boil	Marynka	50 g	45 min	6.8 %
Boil	Marynka	50 g	30 min	6.8 %
Boil	Marynka	50 g	15 min	6.8 %
Aroma (end of boil)	HALLERTAU TRADITION	50 g	0 min	5.2 %
Aroma (end of boil)	HALLERTAUER MAGNUM	50 g	0 min	11.7 %
Aroma (end of boil)	Lomik	50 g	0 min	4.6 %
Aroma (end of boil)	CHALLENGER UK	50 g	0 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	11.5 g	Safale
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	10 g	Boil	20 min