

# Spalony słońcem

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **41**
- SRM **12.9**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Red active	3.6 kg (54.5%)	80 %	35
Grain	Viking Pale Ale malt	2 kg (30.3%)	80 %	5
Grain	Karmelowy Czerwony	1 kg (15.2%)	75 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	40 g	60 min	7 %
Boil	Citra	25 g	10 min	12 %
Boil	Vic Secret	20 g	5 min	18.5 %
Dry Hop	Citra	20 g	3 day(s)	12 %
Dry Hop	Vic Secret	10 g	3 day(s)	18.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis