

# Ta Małpa w Czerwonym

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **78**
- SRM **7.4**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **62 C**, Time **55 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **55 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (76.9%)	80 %	5
Grain	Carahell	0.5 kg (7.7%)	77 %	26
Grain	Weyermann - Carared	0.5 kg (7.7%)	75 %	45
Grain	Caramel/Crystal Malt - 10L	0.5 kg (7.7%)	75 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Perle	25 g	60 min	6.5 %
Boil	Chinook	50 g	60 min	8.6 %
Boil	Perle	25 g	20 min	6.5 %
Boil	Sybilla	50 g	10 min	6.2 %
Dry Hop	Oktawia	50 g	7 day(s)	9.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Bulldog B5 American West	Ale	Dry	11 g	---
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