

Wielki Pieprzony Powrót Ekstraktów

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **45**
- SRM **19.3**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **30 min**
- Evaporation rate **7 %/h**
- Boil size **18.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------------------|--------------|-------|-----|
| Liquid Extract | Liquid Extract (LME) - Pale | 1.7 kg (50%) | 78 % | 16 |
| Liquid Extract | Briess LME - Golden Light | 1.7 kg (50%) | 78 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------------------------|--------|--------|------------|
| Boil | Magnat | 15 g | 30 min | 14.2 % |
| Boil | lunga szyszka | 12 g | 30 min | 12.5 % |
| Boil | Hallertauer Tradition HB otwarta | 30 g | 15 min | 4 % |
| Boil | Hallertauer Tradition HB otwarta | 35 g | 0 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------|------|-------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Slant | 100 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------|--------|---------|--------|
| Spice | pieprz czerwony | 6 g | Boil | 12 min |
| Spice | pieprz czarny | 6 g | Boil | 12 min |