

# Czerw

---

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **36**
- SRM **11.9**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **27.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **20.3 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC  |
|-------|----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt       | 4.5 kg (88.6%) | 80 %  | 5    |
| Grain | Strzegom Monachijski typ I | 0.48 kg (9.4%) | 79 %  | 16   |
| Grain | Weyermann - Carafa III     | 0.1 kg (2%)    | 70 %  | 1300 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 20 g   | 50 min | 10 %       |
| Boil    | Citra   | 20 g   | 10 min | 12 %       |
| Boil    | Mosaic  | 20 g   | 10 min | 10 %       |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | ---        |