

## Czerwone na zimno

---

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **11**
- SRM **9.4**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (40%)	81 %	4
Grain	red active	3 kg (60%)	90 %	40

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	10 g	60 min	12 %
Dry Hop	Azacca	70 g	7 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---