

klon_RU55_JK

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **12**
- SRM **14**
- Style **Flanders Red Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **68 C**, Time **70 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **70 min** at **68C**
- Keep mash **20 min** at **72C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 2.85 kg (46%) | 79 % | 22 |
| Grain | Viking Pale Ale malt | 1.25 kg (20.2%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 1.25 kg (20.2%) | 80 % | 4 |
| Grain | Weyermann - Carared | 0.2 kg (3.2%) | 75 % | 45 |
| Grain | Amber Malt | 0.2 kg (3.2%) | 75 % | 43 |
| Grain | Caramel/Crystal Malt - 120L | 0.2 kg (3.2%) | 72 % | 236 |
| Grain | Viking melanoidynowy | 0.2 kg (3.2%) | 75 % | 60 |
| Grain | Jęczmień palony | 0.05 kg (0.8%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 24 g | 60 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------------------------------|-----|--------|--------|--------|
| Wyeast XL 3763 Roselare Ale Blend | Ale | Liquid | 100 ml | Wyeast |
|--------------------------------------|-----|--------|--------|--------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------------------|--------|-----------|-----------|
| Flavor | płatki dębowe lekko opiekane | 40 g | Secondary | 60 day(s) |