

# Ogień Brata ELDUR BRÓÐUR

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **41**
- SRM **14.6**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36.3 liter(s)**
- Total mash volume **48.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (66.1%)	80 %	5
Grain	Monachijski	2 kg (16.5%)	80 %	16
Grain	Bestmalz Red X	1 kg (8.3%)	79 %	30
Grain	Caramel/Crystal Malt - 120L	1 kg (8.3%)	72 %	170
Grain	Strzegom Czekoladowy ciemny	0.1 kg (0.8%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	13 %
Boil	Amarillo	20 g	60 min	9.5 %
Aroma (end of boil)	Chinook	25 g	15 min	13 %
Aroma (end of boil)	Amarillo	30 g	15 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	10 g	Boil	15 min

## Notes

- W cięższych chwilach sięgnij po Ogień Brata.  
*Sep 4, 2019, 9:37 PM*