

RED RIGHT HAND

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **26**
- SRM **3.2**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1 liter(s)**
- Total mash volume **1.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 3.4 kg (84%) | 80 % | --- |
| Sugar | cukier | 0.3 kg (7.4%) | --- % | --- |
| Grain | diastatyczny | 0.1 kg (2.5%) | --- % | 3 |
| Grain | Caramel/Crystal Malt - 40L | 0.25 kg (6.2%) | 74 % | 79 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Marynka | 40 g | 60 min | 4 % |
| Aroma (end of boil) | EKG | 40 g | 15 min | 4 % |
| Dry Hop | EKG | 75 g | 5 day(s) | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| Dans Nottingham | Ale | Dry | 2 g | --- |