

Sanguine

- Gravity **19.1 BLG**
- ABV ---
- IBU **84**
- SRM **7.4**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (58.8%)	79 %	6
Grain	Pszeniczny	1.5 kg (17.6%)	85 %	4
Grain	Płatki pszeniczne	1 kg (11.8%)	85 %	3
Grain	Bestmalz Red X	1 kg (11.8%)	79 %	32

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mistral	25 g	40 min	7.9 %
Boil	Mistral	100 g	15 min	7.9 %
Boil	Barbe Rouge	25 g	15 min	6.6 %
Boil	Mistral	150 g	5 min	7.9 %
Boil	Barbe Rouge	150 g	5 min	6.6 %
Dry Hop	Barbe Rouge	125 g	7 day(s)	6.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Liberty Bell Ale	Ale	Dry	24 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	10 g	Boil	10 min