

# Ta Małpa w Czerwonym

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **78**
- SRM **7.4**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **62 C**, Time **55 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **55 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt       | 5 kg (76.9%)  | 80 %  | 5   |
| Grain | Carahell                   | 0.5 kg (7.7%) | 77 %  | 26  |
| Grain | Weyermann - Carared        | 0.5 kg (7.7%) | 75 %  | 45  |
| Grain | Caramel/Crystal Malt - 10L | 0.5 kg (7.7%) | 75 %  | 20  |

## Hops

| Use for    | Name    | Amount | Time     | Alpha acid |
|------------|---------|--------|----------|------------|
| First Wort | Perle   | 25 g   | 60 min   | 6.5 %      |
| Boil       | Chinook | 50 g   | 60 min   | 8.6 %      |
| Boil       | Perle   | 25 g   | 20 min   | 6.5 %      |
| Boil       | Sybilla | 50 g   | 10 min   | 6.2 %      |
| Dry Hop    | Oktawia | 50 g   | 7 day(s) | 9.2 %      |

## Yeasts

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

|                             |     |     |      |     |
|-----------------------------|-----|-----|------|-----|
| Bulldog B5<br>American West | Ale | Dry | 11 g | --- |
|-----------------------------|-----|-----|------|-----|