

# Wielki Pieprzony Powrót Ekstraktów

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **45**
- SRM **19.3**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **30 min**
- Evaporation rate **7 %/h**
- Boil size **18.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Liquid Extract (LME) - Pale	1.7 kg (50%)	78 %	16
Liquid Extract	Briess LME - Golden Light	1.7 kg (50%)	78 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	15 g	30 min	14.2 %
Boil	lunga szyszka	12 g	30 min	12.5 %
Boil	Hallertauer Tradition HB otwarta	30 g	15 min	4 %
Boil	Hallertauer Tradition HB otwarta	35 g	0 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	100 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	pieprz czerwony	6 g	Boil	12 min
Spice	pieprz czarny	6 g	Boil	12 min