

czerwone

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **32**
- SRM **7.1**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **35.2 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **63 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **70 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **24.2 liter(s)** of **76C** water or to achieve **35.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 4 kg (72.7%) | 82 % | 4 |
| Grain | RED ALE Viking Malt | 1 kg (18.2%) | 75 % | 70 |
| Grain | Rice, Flaked | 0.2 kg (3.6%) | 70 % | 2 |
| Grain | Oats, Flaked | 0.2 kg (3.6%) | 80 % | 2 |
| Grain | Płatki pszeniczne | 0.1 kg (1.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------------------|--------|----------|------------|
| Boil | Marynka | 50 g | 60 min | 7.2 % |
| Whirlpool | Saaz (Czech Republic) | 30 g | 15 min | 3.5 % |
| Dry Hop | Saaz (Czech Republic) | 70 g | 7 day(s) | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g | Boil | 20 min |