

# Czerwone bez stylu

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **12.3**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **73 C**, Time **30 min**
- Temp **79 C**, Time **1 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **73C**
- Keep mash **1 min** at **79C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Karmelowy Czerwony	1 kg (20%)	75 %	59
Grain	Monachijski	2 kg (40%)	80 %	16
Grain	Red Active Viking Malt	2 kg (40%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	20 g	60 min	5.5 %
Boil	Lublin (Lubelski)	20 g	20 min	3.7 %
Boil	Lublin (Lubelski)	10 g	5 min	37 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis