

# Czerwony kapturek

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **19**
- SRM **3.3**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.8 kg (70.6%)	80 %	4
Grain	Pszeniczny	0.5 kg (19.6%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.1 kg (3.9%)	75 %	30
Sugar	cukier	0.15 kg (5.9%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	7 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	Czerwona porzeczka - mrożona	2000 g	Boil	0 min