

# 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<br>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<br>- mrożona | 2000 g | Boil    | 0 min |