

# Czerwony Kapturek

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **35**
- SRM **13.8**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **20 %/h**
- Boil size **33.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **33.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4.5 kg (67.7%)	81 %	6
Grain	Weyermann - Melanoiden Malt	1 kg (15%)	81 %	53
Grain	Caramel/Crystal Malt - 15L	0.5 kg (7.5%)	75 %	29
Grain	Caramel/Crystal Malt - 65L	0.4 kg (6%)	75 %	127.9
Grain	Fawcett - Dark Crystal	0.2 kg (3%)	71 %	212
Grain	Special B Malt	0.05 kg (0.8%)	65.2 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Jade	20 g	60 min	13 %
Boil	Galaxy	30 g	10 min	14.2 %
Boil	Galaxy	60 g	0 min	14.2 %
Dry Hop	Galaxy	100 g	3 day(s)	14.2 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Mangrove Jack's M79 Burton Union	Ale	Dry	10 g	Mangrove Jack's