

Czerwony

- Gravity **9.9 BLG**
- ABV ---
- IBU **22**
- SRM ---
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **70 liter(s)**
- Trub loss **5 %**
- Size with trub loss **73.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **80.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

Steps

- Temp **67 C**, Time **90 min**

Mash step by step

- Heat up **33 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **58.8 liter(s)** of **76C** water or to achieve **80.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------|--------------|-------|-----|
| Grain | Strzegom pa | 9 kg (81.8%) | --- % | --- |
| Grain | Crystal fawce | 1 kg (9.1%) | --- % | --- |
| Grain | Red crystal | 1 kg (9.1%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------|--------|--------|------------|
| Boil | Southern cross | 60 g | 30 min | 12.8 % |