

czyszczenie magazynu

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **22**
- SRM **11.5**
- Style **Flanders Red Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **17.5 liter(s)**

Steps

- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **12.5 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **35 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	wiedeński Viking Malt	4 kg (80%)	80 %	10
Grain	jeczmienny wędzony drewnem czereśni Viking Malt	0.5 kg (10%)	82 %	5
Grain	Colorado Crystal viking Malt	0.2 kg (4%)	80 %	20
Grain	karmelowy 300 Viking Malt	0.3 kg (6%)	80 %	300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	20 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	10.5 g	Danstar

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min