

# klon\_RU55\_JK

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **12**
- SRM **14**
- Style **Flanders Red Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **45 C**, Time **15 min**
- Temp **68 C**, Time **70 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **70 min** at **68C**
- Keep mash **20 min** at **72C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	2.85 kg (46%)	79 %	22
Grain	Viking Pale Ale malt	1.25 kg (20.2%)	80 %	5
Grain	Strzegom Pilzneński	1.25 kg (20.2%)	80 %	4
Grain	Weyermann - Carared	0.2 kg (3.2%)	75 %	45
Grain	Amber Malt	0.2 kg (3.2%)	75 %	43
Grain	Caramel/Crystal Malt - 120L	0.2 kg (3.2%)	72 %	236
Grain	Viking melanoidynowy	0.2 kg (3.2%)	75 %	60
Grain	Jęczmień palony	0.05 kg (0.8%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	24 g	60 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast XL 3763 Roselare Ale Blend	Ale	Liquid	100 ml	Wyeast
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### Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe lekko opiekane	40 g	Secondary	60 day(s)