Kruca Fuks #2

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **57**
- SRM **17.1**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **3 %/h**
- Boil size **53.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **35.7 liter(s)**
- Total mash volume **47.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński wędzony na bacówce	5.5 kg *(46.2%)*	81 %	4
Grain	Pilzneński	2 kg *(16.8%)*	81 %	4
Grain	Monachijski	1.5 kg *(12.6%)*	80 %	16
Grain	Caraaroma	1 kg *(8.4%)*	78 %	400
Grain	Żytni	0.5 kg *(4.2%)*	85 %	8
Grain	Caramel Aromatic Viking	0.5 kg *(4.2%)*	78 %	200
Grain	Enzymatyczny	0.5 kg *(4.2%)*	88 %	4
Grain	Płatki owsiane	0.4 kg *(3.4%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Jarrylo	100 g	60 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	20 g	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.