

# Krwawy bór

- Gravity **15.8 BLG**
- ABV ---
- IBU **42**
- SRM **14.7**
- Style **Spice, Herb, or Vegetable Beer**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

## Steps

- Temp **52 C**, Time **5 min**
- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **23.1 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **25 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **22.6 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (57.5%)	--- %	6
Grain	Strzegom Monachijski typ I	1.3 kg (14.9%)	--- %	16
Grain	Strzegom Bursztynowy	0.6 kg (6.9%)	--- %	70
Grain	Karmelowy Czerwony	0.7 kg (8%)	--- %	59
Grain	Strzegom Czekoladowy 400	0.1 kg (1.1%)	--- %	400
Sugar	cukier	1 kg (11.5%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Boil	lunga	20 g	40 min	11 %
Boil	Lomik	20 g	20 min	4.6 %
Aroma (end of boil)	Waimea	20 g	5 min	17 %

Dry Hop	Waimea	20 g	5 day(s)	17 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
gervin gv12	Ale	Dry	11 g	---

### Extras

Type	Name	Amount	Use for	Time
Herb	pȩdy sosny	100 g	Boil	5 min