

# Red Miś

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **11**
- SRM **4.3**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **3 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **30.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **35 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **28 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (35.7%)	80 %	4
Grain	Red Ale	2 kg (28.6%)	81 %	5
Grain	Viking Pale Ale malt	2.5 kg (35.7%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	50 g	30 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Pure Ale Yeast 7	Ale	Dry	11 g	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Other	Wywar Blond na Cascade	2000 g	Boil	60 min