

Red z karmelem

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **18**
- SRM **1.7**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|--------------|-------|-----|
| Grain | red ale | 2.5 kg (50%) | 90 % | --- |
| Grain | red active | 1 kg (20%) | 90 % | --- |
| Grain | Pilzński | 1 kg (20%) | 81 % | 4 |
| Grain | Pszeniczny | 0.4 kg (8%) | 85 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.1 kg (2%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Cascade | 10 g | 60 min | 6 % |
| Aroma (end of boil) | Cascade | 45 g | 15 min | 6 % |