

Spalony słońcem

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **41**
- SRM **12.9**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Red active | 3.6 kg (54.5%) | 80 % | 35 |
| Grain | Viking Pale Ale malt | 2 kg (30.3%) | 80 % | 5 |
| Grain | Karmelowy Czerwony | 1 kg (15.2%) | 75 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Cascade PL | 40 g | 60 min | 7 % |
| Boil | Citra | 25 g | 10 min | 12 % |
| Boil | Vic Secret | 20 g | 5 min | 18.5 % |
| Dry Hop | Citra | 20 g | 3 day(s) | 12 % |
| Dry Hop | Vic Secret | 10 g | 3 day(s) | 18.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |