

Ta Małpa w Czerwonym

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **78**
- SRM **7.4**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **62 C**, Time **55 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **55 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (76.9%) | 80 % | 5 |
| Grain | Carahell | 0.5 kg (7.7%) | 77 % | 26 |
| Grain | Weyermann - Carared | 0.5 kg (7.7%) | 75 % | 45 |
| Grain | Caramel/Crystal Malt - 10L | 0.5 kg (7.7%) | 75 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|---------|--------|----------|------------|
| First Wort | Perle | 25 g | 60 min | 6.5 % |
| Boil | Chinook | 50 g | 60 min | 8.6 % |
| Boil | Perle | 25 g | 20 min | 6.5 % |
| Boil | Sybilla | 50 g | 10 min | 6.2 % |
| Dry Hop | Oktawia | 50 g | 7 day(s) | 9.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

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|-----------------------------|-----|-----|------|-----|
| Bulldog B5 American West | Ale | Dry | 11 g | --- |
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