

buraczany mieszczech

- Gravity **16.1 BLG**
- ABV ---
- IBU **59**
- SRM **16.6**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **25.1 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale strzegom	3.6 kg (64.6%)	80 %	6
Grain	Weyermann - Vienna Malt	1.6 kg (28.7%)	81 %	8
Grain	Caramel/Crystal Malt - 60L	0.3 kg (5.4%)	74 %	118
Grain	Barwiący	0.07 kg (1.3%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	30 min	12 %
Aroma (end of boil)	Citra	40 g	5 min	12 %
Whirlpool	Willamette	40 g	5 min	5 %
Dry Hop	Citra	60 g	4 day(s)	12 %
Dry Hop	Willamette	60 g	4 day(s)	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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safale us-05	Ale	Dry	11.5 g	Safale
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Extras

Type	Name	Amount	Use for	Time
Spice	sok z buraka	200 g	Boil	5 min

Notes

- Burzliwa 8 dni w temp. 20
Cicha 7 dni w temp 17,5
do refermentacji 110g glukozy
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