

islay red ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **32**
- SRM **14.2**

Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 1.5 kg (47.3%) | 80 % | 5 |
| Grain | Słód CHÂTEAU PEATED | 1 kg (31.5%) | 80 % | 4 |
| Grain | Castlemalting Crystal | 0.1 kg (3.2%) | 75 % | 150 |
| Grain | Red Active Viking | 0.2 kg (6.3%) | 80 % | 35 |
| Grain | Karmelowy Czerwony | 0.3 kg (9.5%) | 75 % | 59 |
| Grain | Jęczmień palony | 0.07 kg (2.2%) | 55 % | 1100 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Magnum | 15 g | 60 min | 10.5 % |
| Boil | Sybilla | 10 g | 15 min | 5.2 % |
| Aroma (end of boil) | Sybilla | 10 g | 5 min | 5.2 % |