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- Gravity **12.6 BLG**
 - ABV ---
 - IBU **27**
 - SRM **11.3**
 - Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **38.4 liter(s)**
- Total mash volume **51.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 9 kg (70.3%) | 80 % | 5 |
| Grain | Carared | 1 kg (7.8%) | 75 % | 39 |
| Grain | Monachijski | 2.5 kg (19.5%) | 80 % | 16 |
| Grain | Jęczmień palony | 0.15 kg (1.2%) | 55 % | 985 |
| Grain | Caraaroma | 0.15 kg (1.2%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | English Golding | 90 g | 60 min | 4.8 % |
| Aroma (end of boil) | Savinjski Golding | 90 g | 20 min | 3.5 % |