

Come or Nick

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **14.8**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **3 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **3 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (65.9%)	80 %	5
Grain	Karmelowy Czerwony	0.25 kg (5.5%)	75 %	50
Grain	Strzegom Karmel 300	0.25 kg (5.5%)	70 %	299
Grain	Jęczmień palony	0.05 kg (1.1%)	55 %	985
Grain	Jęczmień niesłodowany	0.2 kg (4.4%)	75 %	2
Grain	Weyermann - Carapils	0.25 kg (5.5%)	78 %	4
Adjunct	Płatki owsiane	0.25 kg (5.5%)	60 %	3
Grain	Strzegom Wiedeński	0.3 kg (6.6%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	40 min	15.5 %
Boil	Warrior	5 g	10 min	15.5 %
Aroma (end of boil)	Warrior	10 g	2 min	15.5 %
Dry Hop	Ariana	30 g	3 day(s)	12.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	10 min