

# Czerw

---

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **24**
- SRM **12.3**
- Style **Irish Red Ale**

## 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 **74 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (57.7%)	80 %	5
Grain	Monachijski	1 kg (19.2%)	80 %	16
Grain	red active	1 kg (19.2%)	80 %	40
Grain	Caraaroma	0.2 kg (3.8%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Marynka	20 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1084 Irish Ale	Ale	Liquid	125 ml	Wyeast Labs