

## Czerwone #5

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **30**
- SRM **12.9**
- Style **Irish Red Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **14.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale   | 2.5 kg (52.6%) | 79 %  | 6   |
| Grain | Strzegom Karmel 600 | 0.25 kg (5.3%) | 68 %  | 601 |
| Grain | Strzegom Pilzneński | 2 kg (42.1%)   | 80 %  | 4   |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Marynka | 30 g   | 60 min | 9.4 %      |
| Aroma (end of boil) | Marynka | 30 g   | 0 min  | 9.4 %      |

### Yeasts

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

### Notes

- Zacieranie w 67-68 - 60 min  
Mash-out 77-78 - 10 min  
Filtracja i wysładzanie:  
Przednia 17 brix wysładzanie do 2 brix lub 25-26L(80\*6+6+3+2)  
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