

# Czerwone

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **29**
- SRM **9.2**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **16.3 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **77C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (70.7%)	80 %	5
Grain	Weyermann - Carared	0.4 kg (8.1%)	75 %	45
Grain	Strzegom Monachijski typ I	1 kg (20.2%)	79 %	16
Grain	Jęczmień palony	0.05 kg (1%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	7 %
Boil	Styrian Golding	30 g	20 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	200 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	mech	5 g	Boil	20 min