

# Czerwony Skrzat

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **20**
- SRM **18.9**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **3 %**
- Size with trub loss **10.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **11.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9.8 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **7 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **11.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	1.5 kg (53.6%)	79 %	16
Grain	Red Active	1 kg (35.7%)	79 %	35
Grain	Viking melanoidynowy	0.25 kg (8.9%)	75 %	70
Grain	Strzegom Czekoladowy ciemny	0.05 kg (1.8%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	2 g	10 min	5.5 %
Aroma (end of boil)	Amarillo	10 g	10 min	9.5 %
Boil	Perle	8 g	60 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---
FM13 Irlandzkie Ciemności	Ale	Liquid	40 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Bentonit	15 g	Secondary	7 day(s)
Spice	Hibiskus	5 g	Boil	15 min
Fining	Mech Irlandzki	3 g	Boil	10 min