

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 |