

# Irish red ale na lenia

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **27**
- SRM **12.4**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt        | 1.5 kg (36.6%) | 82 %  | 4   |
| Grain | Strzegom Monachijski typ I | 2 kg (48.8%)   | 79 %  | 16  |
| Grain | Strzegom Karmel 30         | 0.25 kg (6.1%) | 75 %  | 30  |
| Grain | Caraaroma                  | 0.15 kg (3.7%) | 78 %  | 400 |
| Grain | Weyermann - Carapils       | 0.15 kg (3.7%) | 78 %  | 4   |
| Grain | Barwiący                   | 0.05 kg (1.2%) | 55 %  | 985 |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 10 g   | 60 min | 11 %       |
| Boil    | Perle | 15 g   | 30 min | 7 %        |
| Boil    | Perle | 15 g   | 10 min | 7 %        |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 300 ml | Fermentis  |