

# Irish Red Ale na wesele Krima

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **22**
- SRM **10**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **52.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.8 liter(s)**
- Total mash volume **46.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (69%)	80 %	5
Grain	Carared	1 kg (8.6%)	75 %	39
Grain	Strzegom Monachijski typ I	2.5 kg (21.6%)	79 %	16
Grain	Jęczmień palony	0.1 kg (0.9%)	55 %	1100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	40 g	50 min	8.3 %
Boil	Styrian Golding	50 g	20 min	4.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	22 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	10 g	Boil	15 min