

islay red ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **32**
- SRM **14.2**

Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (47.3%)	80 %	5
Grain	Słód CHÂTEAU PEATED	1 kg (31.5%)	80 %	4
Grain	Castlemalting Crystal	0.1 kg (3.2%)	75 %	150
Grain	Red Active Viking	0.2 kg (6.3%)	80 %	35
Grain	Karmelowy Czerwony	0.3 kg (9.5%)	75 %	59
Grain	Jęczmień palony	0.07 kg (2.2%)	55 %	1100

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	10.5 %
Boil	Sybilla	10 g	15 min	5.2 %
Aroma (end of boil)	Sybilla	10 g	5 min	5.2 %