

# Jasny Red

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- Gravity **12.9 BLG**
- ABV ---
- IBU **40**
- SRM **6.4**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **25 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **25 min** at **72C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (81.6%)	80 %	5
Grain	Karmelowy Czerwony	0.5 kg (10.2%)	75 %	59
Grain	Pszeniczny	0.4 kg (8.2%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	40 g	60 min	7.1 %
Boil	Oktawia	20 g	15 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	160 ml	---