

# L.A.S.E.J.L

---

- Gravity **10 BLG**
- ABV **4 %**
- IBU **19**
- SRM **7.1**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.75 kg (40.7%)	81 %	4
Grain	Strzegom Monachijski typ I	2.25 kg (52.3%)	79 %	16
Grain	Karmelowy Jasny 30EBC	0.15 kg (3.5%)	75 %	30
Grain	Karmelowy Ciemny	0.15 kg (3.5%)	75 %	115

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	8.8 %
Boil	Lublin (Lubelski)	15 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	12.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	5 min