

# Okrutnik RED ALE

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **16**
- SRM **12.5**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Golden Ale           | 2 kg (27.4%)  | --- % | 10  |
| Grain | Red active           | 2 kg (27.4%)  | --- % | 40  |
| Grain | Viking melanoidynowy | 1 kg (13.7%)  | 75 %  | 60  |
| Grain | Karmelowy Czerwony   | 1 kg (13.7%)  | 75 %  | 59  |
| Grain | Dekstrynowy          | 1 kg (13.7%)  | --- % | 15  |
| Grain | Płatki owsiane       | 0.3 kg (4.1%) | 85 %  | 3   |

## Hops

| Use for             | Name         | Amount | Time   | Alpha acid |
|---------------------|--------------|--------|--------|------------|
| Aroma (end of boil) | Enigma (AUS) | 25 g   | 15 min | 17.2 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Safale     |

## Extras

| Type        | Name         | Amount | Use for | Time  |
|-------------|--------------|--------|---------|-------|
| Water Agent | sok z buraka | 20 g   | Boil    | 5 min |

## Notes

- Woda Oligoceńska  
Sok z buraka na podbicie koloru.  
Mar 23, 2020, 7:46 PM