

## Polish hops red ale

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **28**
- SRM **15.2**
- Style **Irish Red Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **30.6 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **23 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

| Type    | Name                 | Amount         | Yield | EBC |
|---------|----------------------|----------------|-------|-----|
| Grain   | Viking Pale Ale malt | 5 kg (62.9%)   | 80 %  | 5   |
| Grain   | Weyermann - Carared  | 1.5 kg (18.9%) | 75 %  | 70  |
| Grain   | Viking Vienna Malt   | 1 kg (12.6%)   | 79 %  | 9   |
| Adjunct | Barley Hulls         | 0.3 kg (3.8%)  | 1 %   | 0   |
| Grain   | Czekoladowy          | 0.15 kg (1.9%) | 60 %  | 800 |

### Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Marynka    | 20 g   | 60 min   | 8.8 %      |
| Aroma (end of boil) | Sybilla    | 20 g   | 30 min   | 6 %        |
| Aroma (end of boil) | Cascade PL | 15 g   | 15 min   | 5.2 %      |
| Aroma (end of boil) | Sybilla    | 15 g   | 15 min   | 6 %        |
| Whirlpool           | Cascade PL | 15 g   | 1 min    | 5.2 %      |
| Whirlpool           | Sybilla    | 15 g   | 1 min    | 3.5 %      |
| Dry Hop             | Cascade PL | 30 g   | 4 day(s) | 5.2 %      |
| Dry Hop             | Sybilla    | 20 g   | 4 day(s) | 6 %        |

### Yeasts

| <b>Name</b>  | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|--------------|-------------|-------------|---------------|-------------------|
| Safbrew S-33 | Ale         | Dry         | 11.5 g        | Fermentis         |

### **Extras**

| <b>Type</b> | <b>Name</b> | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|-------------|---------------|----------------|-------------|
| Fining      | irish moss  | 2.5 g         | Mash           | 60 min      |