

Polish Red Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **12.8**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 8 kg (96.4%) | 80 % | 5 |
| Grain | Carafa II | 0.3 kg (3.6%) | 70 % | 812 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Magnum | 40 g | 60 min | 7 % |
| Boil | Sybilla | 40 g | 10 min | 5 % |
| Dry Hop | Lublin (Lubelski) | 20 g | --- | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|------|---------|------------|
| Mangrove Jack's M15 | Ale | Dry | 19.25 g | --- |