

# Red Ale

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **28**
- SRM **8.3**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Pilzneński           | 4 kg (66.7%) | 81 %  | 4   |
| Grain | Monachijski          | 1 kg (16.7%) | 80 %  | 16  |
| Grain | Strzegom Bursztynowy | 1 kg (16.7%) | 70 %  | 49  |

## Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil      | Marynka | 20 g   | 60 min | 10 %       |
| Boil      | Marynka | 20 g   | 10 min | 10 %       |
| Whirlpool | Marynka | 10 g   | 0 min  | 10 %       |

## Yeasts

| Name               | Type | Form   | Amount | Laboratory  |
|--------------------|------|--------|--------|-------------|
| Wyeast - Irish Ale | Ale  | Liquid | 800 ml | Wyeast Labs |

## Extras

| Type   | Name | Amount | Use for   | Time     |
|--------|------|--------|-----------|----------|
| Flavor | miód | 800 g  | Secondary | 7 day(s) |