

Red April

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **24**
- SRM **11.9**
- 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 **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|----------------|-------|-----|
| Grain | Castle Malting - Pilsneński 6-rzędowy | 4.3 kg (64.2%) | 80 % | 5 |
| Grain | Briess - Wheat Malt, Red | 0.7 kg (10.4%) | 81 % | 5 |
| Grain | malt cookie | 0.7 kg (10.4%) | 80 % | 5 |
| Grain | Strzegom Karmel 300 | 0.5 kg (7.5%) | 70 % | 299 |
| Grain | Płatki owsiane | 0.5 kg (7.5%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | lunga | 25 g | 60 min | 11 % |
| Boil | lunga | 25 g | 0 min | 11 % |
| Boil | Sybilla | 50 g | 0 min | 3.5 % |
| Dry Hop | Fuggles | 20 g | 5 day(s) | 4.5 % |
| Dry Hop | Horizon | 10 g | 5 day(s) | 14 % |
| Dry Hop | Willamette | 10 g | 5 day(s) | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |