

# Red American Pills

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **15.7**
- 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 **15.7 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **53 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **15.7 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount         | Yield  | EBC  |
|-------|--------------------------|----------------|--------|------|
| Grain | Weyermann - Pilsner Malt | 3 kg (57.3%)   | 81 %   | 5    |
| Grain | Caramunich® typ I        | 0.5 kg (9.5%)  | 73 %   | 80   |
| Grain | Strzegom Barwiący        | 0.04 kg (0.8%) | 68 %   | 1200 |
| Grain | Red ale                  | 1 kg (19.1%)   | 70 %   | 50   |
| Grain | Special B Malt           | 0.2 kg (3.8%)  | 65.2 % | 315  |
| Grain | Viking Pale Ale malt     | 0.5 kg (9.5%)  | 80 %   | 5    |

## Hops

| Use for | Name           | Amount | Time     | Alpha acid |
|---------|----------------|--------|----------|------------|
| Boil    | Zeus/Collumbus | 15 g   | 60 min   | 15.1 %     |
| Boil    | Zeus/Collumbus | 10 g   | 1 min    | 15.1 %     |
| Dry Hop | Palisade       | 50 g   | 0 day(s) | 7.5 %      |

## Yeasts

| Name             | Type  | Form  | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 200 ml | Fermentis  |

## Notes

- Getswa po marcowym.  
*Mar 5, 2021, 6:37 PM*