

## Palony Skrzat

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **29**
- SRM **20.5**
- Style **Irish Red Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **3 %**
- Size with trub loss **10.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **11.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **10 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **7.2 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **11.4 liter(s)** of wort

### Fermentables

| Type                                                                                                                   | Name                       | Amount         | Yield | EBC |
|------------------------------------------------------------------------------------------------------------------------|----------------------------|----------------|-------|-----|
| Grain                                                                                                                  | Strzegom Monachijski typ I | 1.3 kg (45.3%) | 79 %  | 16  |
| Grain                                                                                                                  | Red Active                 | 1 kg (34.8%)   | 79 %  | 35  |
| Grain                                                                                                                  | Karmelowy Czerwony         | 0.5 kg (17.4%) | 75 %  | 59  |
| Grain                                                                                                                  | Jęczmień palony            | 0.07 kg (2.4%) | 55 %  | 985 |
| Połowę dodać razem z ziarnem (na paloność i goryczkę) a połowę po przeprowadzeniu negatywnej próby jodowej (na kolor). |                            |                |       |     |

### Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Aroma (end of boil) | Amarill  | 13 g   | 10 min | 6 %        |
| Boil                | Chinook  | 13 g   | 10 min | 13 %       |
| Boil                | Amarillo | 2 g    | 60 min | 9.5 %      |
| Boil                | Chinook  | 2 g    | 60 min | 13 %       |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |       |         |     |
|--------------|-----|-------|---------|-----|
| Safale US-05 | Ale | Slant | 2000 ml | --- |
|--------------|-----|-------|---------|-----|

## Extras

| Type   | Name     | Amount | Use for   | Time     |
|--------|----------|--------|-----------|----------|
| Fining | Bentonit | 15 g   | Secondary | 7 day(s) |
| Spice  | Hibiskus | 5 g    | Boil      | 10 min   |