

# Czerwony pierun

- Gravity **15 BLG**
- ABV ---
- IBU **67**
- SRM **13**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **4.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **5.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.3 liter(s)**
- Total mash volume **4.4 liter(s)**

## Fermentables

| Type  | Name                   | Amount           | Yield | EBC |
|-------|------------------------|------------------|-------|-----|
| Grain | Karmelowy Czerwony     | 0.215 kg (19.8%) | 75 %  | 59  |
| Grain | Żytni                  | 0.373 kg (34.3%) | 85 %  | 8   |
| Grain | Briess - Pale Ale Malt | 0.4 kg (36.8%)   | 80 %  | 7   |
| Grain | Strzegom Wiedeński     | 0.1 kg (9.2%)    | 79 %  | 10  |

## Hops

| Use for             | Name         | Amount | Time      | Alpha acid |
|---------------------|--------------|--------|-----------|------------|
| Aroma (end of boil) | Kent goldigs | 20 g   | 20 min    | 5.5 %      |
| Dry Hop             | Amarillo     | 15 g   | 14 day(s) | 9.5 %      |
| Boil                | Magnum       | 4 g    | 60 min    | 13.5 %     |

## Extras

| Type   | Name                      | Amount | Use for   | Time      |
|--------|---------------------------|--------|-----------|-----------|
| Flavor | Chipsy dębowe heavy toast | 10 g   | Secondary | 14 day(s) |