

- Gravity **13.6 BLG**
- ABV ---
- IBU **30**
- SRM **14.8**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **80 C**, Time **0 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **80C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.7 kg (74%)	81 %	4
Grain	Strzegom Monachijski typ II	0.33 kg (6.6%)	79 %	22
Grain	Strzegom Pale Ale	0.21 kg (4.2%)	80 %	7
Grain	bursztynowy	0.21 kg (4.2%)	70 %	70
Grain	karmelowy czerwony	0.5 kg (10%)	60 %	70
Grain	Jęczmień palony	0.05 kg (1%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	70 min	10 %
Boil	Challenger	15 g	30 min	7 %
Boil	Challenger	15 g	10 min	7 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	5 min