"A nie było tam Irlandii?"

- Gravity **11.6 BLG**
- ABV **---**
- IBU **33**
- SRM **8.5**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.7 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **15.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.92 kg *(75.8%)*	81 %	4
Grain	Monachijski	0.4 kg *(7.7%)*	79 %	16
Grain	Karmelowy Czerwony	0.5 kg *(9.7%)*	75 %	59
Grain	Bursztynowy	0.25 kg *(4.8%)*	75 %	50
Grain	Melanoiden Malt	0.1 kg *(1.9%)*	80 %	39

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Perle	20 g	30 min	7 %
Boil	Perle	15 g	10 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11.5 g	Danstar

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.