

## Irish red ale (Piwo Piweczko)

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **27**
- SRM **9.7**
- 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 **3.7 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19 liter(s)**

### Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Pilzneński                    | 1.5 kg (37%)   | 81 %  | 4   |
| Grain | Strzegom<br>Monachijski typ I | 2 kg (49.4%)   | 79 %  | 16  |
| Grain | Karmelowy Jasny<br>30EBC      | 0.25 kg (6.2%) | 75 %  | 30  |
| Grain | Caraaroma                     | 0.15 kg (3.7%) | 78 %  | 400 |
| Grain | Weyermann -<br>Carapils       | 0.15 kg (3.7%) | 78 %  | 4   |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Iunga | 10 g   | 60 min | 11 %       |
| Boil    | Perle | 15 g   | 30 min | 7 %        |
| Boil    | Perle | 15 g   | 10 min | 7 %        |

### Yeasts

| Name                          | Type | Form | Amount | Laboratory |
|-------------------------------|------|------|--------|------------|
| Gozdawa - Pure Ale<br>Yeast 7 | Ale  | Dry  | 15 g   | Gozdawa    |