

31 Ale red (ajrysz red ejl)

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **50**
- SRM **5.8**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.5 kg (84%)	81 %	4
Grain	Jęczmień palony	0.05 kg (0.8%)	55 %	985
Sugar	sacharoza	1 kg (15.3%)	100 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
us 04	Ale	Dry	11.5 g	---