

A KOMU TO POTRZEBNE?

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **72**
- SRM **16.7**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Pilzneński | 2 kg (26.7%) | 81 % | 4 |
| Grain | colorado pale base | 2 kg (26.7%) | 81 % | 6 |
| Grain | Bestmalz Red X | 2 kg (26.7%) | 79 % | 30 |
| Grain | crystal red | 0.5 kg (6.7%) | 81 % | 400 |
| Grain | Strzegom Pale Ale | 1 kg (13.3%) | 79 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Magnum | 30 g | 45 min | 13.5 % |
| Boil | Centennial | 15 g | 30 min | 10.5 % |
| Boil | Fuggles | 20 g | 30 min | 4.5 % |
| Boil | Centennial | 15 g | 15 min | 10.5 % |
| Boil | Fuggles | 15 g | 15 min | 4.5 % |
| Boil | Magnum | 20 g | 30 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 20 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|----------|--------|-----------|----------|
| Herb | hibiskus | 20 g | Secondary | 1 day(s) |