

Czerwona Sonja

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **22**
- SRM **10.2**
- 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 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (74.6%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (9.3%)	79 %	16
Grain	Weyermann - Melanoiden Malt	0.5 kg (9.3%)	81 %	53
Grain	cara rubi	0.3 kg (5.6%)	--- %	---
Grain	Fawcett - Pszeniczny Czekoladowy	0.06 kg (1.1%)	73 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	14 g	60 min	10.5 %
Boil	Willamette	24 g	15 min	5 %
Aroma (end of boil)	Willamette	20 g	0 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis