

# Czerwone

- Gravity **13.9 BLG**
- ABV ---
- IBU **28**
- SRM **15.9**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **10 %**
- Size with trub loss **30.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.1 liter(s)**
- Total mash volume **32.2 liter(s)**

## Steps

- Temp **67 C**, Time **80 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **25.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (83.8%)	79 %	6
Grain	Strzegom Karmel 600	0.16 kg (2.2%)	68 %	601
Grain	Karmelowy Czerwony	1 kg (14%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Fuggles	30 g	30 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	7 g	Boil	10 min