

Czerwony Topór

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **19**
- SRM **15.6**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **20.9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **40 min** at **66C**
- Keep mash **30 min** at **72C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Castle Pale Ale | 6 kg (86.1%) | 80 % | 8 |
| Grain | Weyermann - Caraamber | 0.4 kg (5.7%) | 75 % | 65 |
| Grain | Weyermann - Carared | 0.2 kg (2.9%) | 75 % | 45 |
| Grain | Słód Caramunich Typ II Weyermann | 0.1 kg (1.4%) | 73 % | 120 |
| Grain | Aroma CastleMalting | 0.1 kg (1.4%) | 78 % | 100 |
| Grain | Jęczmień palony | 0.17 kg (2.4%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 10 % |
| Boil | Challenger | 10 g | 30 min | 7 % |
| Aroma (end of boil) | Challenger | 10 g | 10 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|--------|-----------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |
|--------------|-----|-----|--------|-----------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 10 g | Boil | 10 min |

Notes

- Jęczmień palony od 0,01 kg do 0,23 kg - w zależności od pożądanej barwy (9 - 18 SRM)
Fermentacja burzliwa w temperaturze około 17-18°C, około 7-9 dni fermentacja cicha w temp. kilka stopni niższej
7g cukru lub glukozy na każdy litr piwa, w 200 - 250 ml wody, gotuj uzyskany syrop przez około 10 minut, ostudź. Syrop wlej do fermentora z kranikiem i przelej do niego piwo po cichej fermentacji, zadbaj o równomierne wymieszanie syropu z piwem. Piwo niezwłocznie butelkuj.

Zalecamy około 3 tygodni leżakowania w butelkach.

May 17, 2020, 5:32 PM