

# I

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **30**
- SRM **11.8**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (83.6%)	80 %	5
Grain	Karmelowy Czerwony	0.8 kg (14.9%)	75 %	59
Grain	Jęczmień palony	0.08 kg (1.5%)	55 %	985

## Hops

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

## Yeasts

Name	Type	Form	Amount	Laboratory
Us05	Ale	Slant	30 ml	---