

# irlandzki bursztyn

- Gravity **14 BLG**
- ABV ---
- IBU **29**
- SRM **19.6**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **16.7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.6 kg (59.1%)	81 %	4
Grain	Strzegom Monachijski typ II	0.4 kg (9.1%)	79 %	22
Grain	Strzegom Karmel 300	0.2 kg (4.5%)	70 %	299
Grain	Strzegom Bursztynowy	0.2 kg (4.5%)	70 %	49
Grain	Karmelowy Czerwony	1 kg (22.7%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Sybilla	15 g	30 min	3.5 %
Boil	Lublin (Lubelski)	15 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	13 g	Fermentis