

# Okrutnik RED ALE

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **16**
- SRM **12.5**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Golden Ale	2 kg (27.4%)	--- %	10
Grain	Red active	2 kg (27.4%)	--- %	40
Grain	Viking melanoidynowy	1 kg (13.7%)	75 %	60
Grain	Karmelowy Czerwony	1 kg (13.7%)	75 %	59
Grain	Dekstrynowy	1 kg (13.7%)	--- %	15
Grain	Płatki owsiane	0.3 kg (4.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Enigma (AUS)	25 g	15 min	17.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Water Agent	sok z buraka	20 g	Boil	5 min

## Notes

- Woda Oligoceńska  
Sok z buraka na podbicie koloru.  
Mar 23, 2020, 7:46 PM