

# Palony Skrzat

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **29**
- SRM **20.5**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **3 %**
- Size with trub loss **10.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **11.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **7.2 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **11.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	1.3 kg (45.3%)	79 %	16
Grain	Red Active	1 kg (34.8%)	79 %	35
Grain	Karmelowy Czerwony	0.5 kg (17.4%)	75 %	59
Grain	Jęczmień palony	0.07 kg (2.4%)	55 %	985

Połowę dodać razem z ziarnem (na paloność i goryczkę) a połowę po przeprowadzeniu negatywnej próby jodowej (na kolor).

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Amarill	13 g	10 min	6 %
Boil	Chinook	13 g	10 min	13 %
Boil	Amarillo	2 g	60 min	9.5 %
Boil	Chinook	2 g	60 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	2000 ml	---
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### Extras

Type	Name	Amount	Use for	Time
Fining	Bentonit	15 g	Secondary	7 day(s)
Spice	Hibiskus	5 g	Boil	10 min