

Polish Hoppy Red Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **57**
- SRM **17.5**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **6.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **8.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5 liter(s)**
- Total mash volume **6.7 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **8.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1 kg (59.9%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (29.9%) | 79 % | 22 |
| Grain | Caraaroma | 0.17 kg (10.2%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Marynka | 15 g | 60 min | 10 % |
| Whirlpool | Zula | 25 g | 5 min | 8 % |
| Dry Hop | Lunga | 25 g | 5 day(s) | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 3 g | Fermentis |