

# Polish Red Ale

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **12.8**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (96.4%)	80 %	5
Grain	Carafa II	0.3 kg (3.6%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	7 %
Boil	Sybilla	40 g	10 min	5 %
Dry Hop	Lublin (Lubelski)	20 g	---	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M15	Ale	Dry	19.25 g	---