

## red

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU ---
- SRM **15.7**
- Style **Irish Red Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt        | 2 kg (33.3%)  | 80 %  | 6   |
| Grain | Strzegom Monachijski typ II | 1 kg (16.7%)  | 79 %  | 22  |
| Grain | Pszeniczny                  | 1 kg (16.7%)  | 85 %  | 5   |
| Grain | Karmelowy Czerwony          | 1 kg (16.7%)  | 75 %  | 50  |
| Grain | Viking melanoidynowy        | 0.6 kg (10%)  | 75 %  | 70  |
| Grain | Strzegom Karmel 300         | 0.4 kg (6.7%) | 70 %  | 300 |