

Red Ale

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **28**
- SRM **8.3**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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)**

Steps

- Temp **67 C**, Time **90 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Pilzneński | 4 kg (66.7%) | 81 % | 4 |
| Grain | Monachijski | 1 kg (16.7%) | 80 % | 16 |
| Grain | Strzegom Bursztynowy | 1 kg (16.7%) | 70 % | 49 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Boil | Marynka | 20 g | 10 min | 10 % |
| Whirlpool | Marynka | 10 g | 0 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|--------|--------|-------------|
| Wyeast - Irish Ale | Ale | Liquid | 800 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------|--------|-----------|----------|
| Flavor | miód | 800 g | Secondary | 7 day(s) |