

Red American Pills

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **15.7**
- 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 **15.7 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **53 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **15.7 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|--------|------|
| Grain | Weyermann - Pilsner Malt | 3 kg (57.3%) | 81 % | 5 |
| Grain | Caramunich® typ I | 0.5 kg (9.5%) | 73 % | 80 |
| Grain | Strzegom Barwiący | 0.04 kg (0.8%) | 68 % | 1200 |
| Grain | Red ale | 1 kg (19.1%) | 70 % | 50 |
| Grain | Special B Malt | 0.2 kg (3.8%) | 65.2 % | 315 |
| Grain | Viking Pale Ale malt | 0.5 kg (9.5%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------|--------|----------|------------|
| Boil | Zeus/Collumbus | 15 g | 60 min | 15.1 % |
| Boil | Zeus/Collumbus | 10 g | 1 min | 15.1 % |
| Dry Hop | Palisade | 50 g | 0 day(s) | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 200 ml | Fermentis |

Notes

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