

Ruby

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **23**
- SRM **14.3**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **18.9 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **14.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 4 kg (84.6%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (10.6%) | 79 % | 12 |
| Grain | Jęczmień palony | 0.08 kg (1.7%) | 55 % | 985 |
| Grain | Karmelowy | 0.15 kg (3.2%) | 75 % | 600 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Mosaic | 10 g | 60 min | 10 % |
| Boil | Simcoe | 10 g | 30 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 200 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------|--------|---------|--------|
| Water Agent | kwas mlekowy | 2.4 g | Mash | 60 min |

Notes

- woda RO: 30 l (BIAB)
chlerek wapnia: 2,4 g
sól epsom: 4,5 g
sól kuchenna: 3,0 g
soda oczyszczona: 2,7 g
kwas mlekowy: 2,4 ml
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