

6# RUDY KRASNAL ATOMOWY

- Gravity **14.3 BLG**
- ABV ---
- IBU **28**
- SRM **10.1**
- 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 **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **40 min** at **66C**
- Keep mash **30 min** at **72C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|----------------|-------|-----|
| Grain | Pilzneński | 3.7 kg (71.2%) | 81 % | 4 |
| Grain | Monachijski | 0.6 kg (11.5%) | 80 % | 16 |
| Grain | Carared | 0.5 kg (9.6%) | 75 % | 39 |
| Grain | Caraamber | 0.4 kg (7.7%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 20 g | 30 min | 7 % |
| Boil | Challenger | 10 g | 10 min | 7 % |
| Boil | Progress | 20 g | 60 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|------------|------------|
| Safale S-04 | Ale | Dry | 10000000 g | Safale |