

## 6# RUDY KRASNAL ATOMOWY

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- 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     |