

Czerwone II

- Gravity **11.4 BLG**
- ABV ---
- IBU **37**
- SRM **13.6**
- 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 **12.1 liter(s)**
- Total mash volume **16.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **12.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2.7 kg (66.7%) | 85 % | 7 |
| Grain | Monachijski typ I Weyermann | 0.8 kg (19.8%) | 79 % | 16 |
| Grain | Weyermann - Carared | 0.5 kg (12.3%) | 75 % | 45 |
| Grain | Jęczmień palony | 0.05 kg (1.2%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 20 g | 55 min | 10 % |
| Boil | Lublin (Lubelski) | 30 g | 30 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Notes

- Refermentacja - 180g (cukier/glukoza)
W/g BA

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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