

Czerwone Miodowe

- Gravity **15.4 BLG**
- ABV ---
- IBU **35**
- SRM **17.8**
- 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	3 kg (54.5%)	79 %	22
Grain	Weyermann - Carared	1 kg (18.2%)	75 %	45
Grain	Pszeniczny	0.5 kg (9.1%)	85 %	4
Liquid Extract	Miód Gryczany (Buckwheat Honey)	1 kg (18.2%)	70 %	40

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Lublin (Lubelski)	10 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
gozdawa classic belgian witbier	Ale	Dry	10 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min

Notes

- Miód na ostatnie 5 min gotowania.
Aug 15, 2016, 7:56 PM