

# Czerwony pierun

- Gravity **15 BLG**
- ABV ---
- IBU **67**
- SRM **13**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **4.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **5.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.3 liter(s)**
- Total mash volume **4.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Karmelowy Czerwony	0.215 kg (19.8%)	75 %	59
Grain	Żytni	0.373 kg (34.3%)	85 %	8
Grain	Briess - Pale Ale Malt	0.4 kg (36.8%)	80 %	7
Grain	Strzegom Wiedeński	0.1 kg (9.2%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Kent goldigs	20 g	20 min	5.5 %
Dry Hop	Amarillo	15 g	14 day(s)	9.5 %
Boil	Magnum	4 g	60 min	13.5 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	Chipsy dębowe heavy toast	10 g	Secondary	14 day(s)