

## Irish red ale (Piwo Piweczko)

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **27**
- SRM **9.7**
- 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 **3.7 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (37%)	81 %	4
Grain	Strzegom Monachijski typ I	2 kg (49.4%)	79 %	16
Grain	Karmelowy Jasny 30EBC	0.25 kg (6.2%)	75 %	30
Grain	Caraaroma	0.15 kg (3.7%)	78 %	400
Grain	Weyermann - Carapils	0.15 kg (3.7%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	Perle	15 g	30 min	7 %
Boil	Perle	15 g	10 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Pure Ale Yeast 7	Ale	Dry	15 g	Gozdawa