

Irish Red Ale z PK

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **12.7**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.6 kg (51.8%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.9 kg (17.9%) | 79 % | 16 |
| Grain | Strzegom Karmel 30 | 0.25 kg (5%) | 75 % | 30 |
| Grain | Strzegom Karmel 300 | 0.2 kg (4%) | 70 % | 299 |
| Grain | Jęczmień palony | 0.07 kg (1.4%) | 55 % | 985 |
| Grain | Weyermann - Pale Ale Malt | 1 kg (19.9%) | 85 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 13.5 % |
| Boil | Fuggles | 20 g | 30 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |