

# Italian Ale [Oenobeer]

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **35**
- SRM **12.6**
- Style **Red IPA**

## 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 **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (53.6%)	80 %	5
Grain	Briess - Pilsen Malt	1 kg (17.9%)	80.5 %	2
Grain	Słód owsiany Fawcett	0.3 kg (5.4%)	61 %	5
Grain	Płatki żytnie	0.4 kg (7.1%)	60 %	4
Grain	Karmelowy Czerwony	0.2 kg (3.6%)	75 %	59
Grain	Strzegom Karmel 600	0.2 kg (3.6%)	68 %	601
Grain	Strzegom Wiedeński	0.5 kg (8.9%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvignon	20 g	30 min	11 %
Boil	Nelson Sauvignon	30 g	15 min	11 %
Dry Hop	Nelson Sauvignon	30 g	7 day(s)	11 %

## Extras

Type	Name	Amount	Use for	Time
Other	Sok winogronowy czerwony	3000 g	Primary	---