

# Koralowe

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **17**
- SRM **12.1**
- 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 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (57.9%)	80 %	5
Grain	Carared	1.5 kg (24.8%)	75 %	39
Grain	Strzegom Monachijski typ I	1 kg (16.5%)	79 %	16
Grain	Jęczmień palony	0.05 kg (0.8%)	55 %	1100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	25 g	50 min	5.9 %
Aroma (end of boil)	Fuggles	25 g	5 min	5.9 %