

# Leśne Red Ale

- Gravity **12.1 BLG**
- ABV ---
- IBU **24**
- SRM **16.5**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **66 C**, Time **35 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **35 min** at **66C**
- Keep mash **30 min** at **72C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount       | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Pilzneński                 | 3.5 kg (70%) | 81 %  | 4   |
| Grain | Karmelowy Czerwony         | 0.8 kg (16%) | 75 %  | 59  |
| Grain | Strzegom Karmel 300        | 0.15 kg (3%) | 70 %  | 299 |
| Grain | Strzegom Karmel 600        | 0.05 kg (1%) | 68 %  | 601 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (10%) | 79 %  | 16  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 20 g   | 60 min | 10 %       |

## Yeasts

| Name                     | Type | Form   | Amount | Laboratory |
|--------------------------|------|--------|--------|------------|
| WLP004 - Irish Ale Yeast | Ale  | Liquid | 125 ml | White Labs |

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type   | Name           | Amount | Use for   | Time     |
|--------|----------------|--------|-----------|----------|
| Fining | mech irlandzki | 20 g   | Boil      | 20 min   |
| Spice  | sosna          | 100 g  | Secondary | 7 day(s) |
| Spice  | jałowiec       | 10 g   | Boil      | 20 min   |
| Flavor | grzyby suszone | 50 g   | Boil      | 30 min   |