

Polish Hoppy Red Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **57**
- SRM **17.5**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **6.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **8.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5 liter(s)**
- Total mash volume **6.7 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **8.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (59.9%)	80 %	5
Grain	Strzegom Monachijski typ II	0.5 kg (29.9%)	79 %	22
Grain	Caraaroma	0.17 kg (10.2%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Whirlpool	Zula	25 g	5 min	8 %
Dry Hop	Lunga	25 g	5 day(s)	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	3 g	Fermentis