

Red Ale pokazy

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **24**
- SRM **10.8**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 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 | Pilzneński | 4 kg (66.1%) | 81 % | 4 |
| Grain | Red Ale | 0.6 kg (9.9%) | 75 % | 70 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (8.3%) | 75 % | 30 |
| Grain | Strzegom Monachijski typ II | 0.9 kg (14.9%) | 79 % | 22 |
| Grain | Jęczmień palony | 0.05 kg (0.8%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| First Wort | horizon USA | 15 g | 60 min | 12.9 % |
| Boil | Fuggles | 20 g | 15 min | 4.5 % |
| Aroma (end of boil) | Fuggles | 20 g | 0 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 22 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Fining | whirflock | 5 g | Boil | 5 min |
| Water Agent | gips piwowarski | 5 g | Mash | 60 min |