

# Samotność długodystansowca

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **22**
- SRM **10.6**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **7 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.9 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **11.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale	2.63 kg (70.7%)	79 %	6
Grain	Słód Carared	0.3 kg (8.1%)	74 %	50
Grain	Słód Monachijski typ II	0.75 kg (20.2%)	78 %	22
Grain	Jęczmień palony	0.04 kg (1%)	65 %	1150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	15 g	60 min	7.5 %
Boil	Styrian Goldings	15 g	20 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP002 - English Ale Yeast	Ale	Liquid	750 ml	White Labs