

# Polish Red Ale

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **26**
- SRM **12**

## 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 **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **2 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **2 min** at **76C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (89.3%)  | 80 %  | 5   |
| Grain | Weyermann - Carared  | 0.5 kg (8.9%) | 75 %  | 45  |
| Grain | Jęczmień palony      | 0.1 kg (1.8%) | 55 %  | 985 |

## Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil                | lunga             | 10 g   | 60 min   | 11 %       |
| Boil                | Marynka           | 15 g   | 30 min   | 10 %       |
| Aroma (end of boil) | Lublin (Lubelski) | 10 g   | 15 min   | 4 %        |
| Dry Hop             | Lublin (Lubelski) | 25 g   | 2 day(s) | 4 %        |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Fermentis  |