

mmm...znowu palone kable...

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **23**
- SRM **12.6**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **1 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **75C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | pilsner steinbach | 1.2 kg (43.6%) | 80 % | 4 |
| Grain | Słód CHÂTEAU PEATED | 1 kg (36.4%) | 80 % | 4 |
| Grain | Jęczmień palony | 0.05 kg (1.8%) | 55 % | 985 |
| Grain | red ale viking malt | 0.15 kg (5.5%) | 75 % | 70 |
| Grain | Oats, Flaked | 0.15 kg (5.5%) | 80 % | 2 |
| Grain | Strzegom Bursztynowy | 0.2 kg (7.3%) | 70 % | 49 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 10 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 200 ml | --- |