

## Back to the future

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **7.5**
- Style **Irish Red Ale**

### 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 **15 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

### Steps

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

### Mash step by step

- Heat up **15.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	piłzniejszy	4 kg (76.2%)	80 %	---
Grain	Karmelowy Jasny 30EBC	0.5 kg (9.5%)	75 %	30
Grain	Monachijski	0.7 kg (13.3%)	80 %	16
Grain	Jęczmień palony	0.05 kg (1%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	15 g	60 min	10.5 %
Aroma (end of boil)	Fuggles	30 g	20 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---

### Extras

Type	Name	Amount	Use for	Time
Finings	Whirlfloc	1 g	Boil	20 min

### Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Jęczmień palony dodać pod koniec zacierania, przy podnoszeniu temperatury do wygrzewu.  
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