

# bajlando

- Gravity **13.1 BLG**
- ABV ---
- IBU **22**
- SRM **16.1**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (83.3%)	80 %	5
Grain	Słód Caramunich Typ II Weyermann	0.1 kg (2.1%)	73 %	120
Grain	Strzegom Czekoladowy ciemny	0.05 kg (1%)	68 %	1200
Grain	Weyermann - Carafa I	0.05 kg (1%)	70 %	690
Grain	Weyermann - Melanoiden Malt	0.4 kg (8.3%)	81 %	53
Grain	Carahell	0.05 kg (1%)	77 %	26
Grain	Caraaroma	0.15 kg (3.1%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Cascade	20 g	60 min	6 %
Boil	Cascade	10 g	45 min	6 %
Boil	Chinook	1 g	60 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis