

Bloody Sunday

- Gravity **11.9 BLG**
- ABV ---
- IBU **26**
- SRM **11.7**
- 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 **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **12.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3 kg (69%) | --- % | 0 |
| Grain | Pszeniczny | 0.4 kg (9.2%) | --- % | 0 |
| Grain | Carared | 0.4 kg (9.2%) | 75 % | 39 |
| Grain | Biscuit Malt | 0.4 kg (9.2%) | 79 % | 45 |
| Grain | Jęczmień palony | 0.05 kg (1.1%) | 55 % | 985 |
| Sugar | Cukier | 0.1 kg (2.3%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 18 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 20 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 110 g | Safale |