

# Brewit

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **55**
- SRM **9.2**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **24.3 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **18.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.25 kg (70%)	80 %	5
Grain	Carared	0.5 kg (8.2%)	75 %	39
Grain	Monachijski	1.25 kg (20.6%)	80 %	16
Grain	Jęczmień palony	0.068 kg (1.1%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	38 g	60 min	13 %
Boil	Fuggles	50 g	20 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	30 ml	Fermentum Mobile

Starter 1200 ml na mieszadle magnetycznym.

## Extras

Type	Name	Amount	Use for	Time
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Fining	Mech irlandzki	7 g	Boil	20 min
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