

# CK Islay Red Ale

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **29**
- SRM **15.1**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **14.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (56.2%)	80 %	5
Grain	Viking Wędzony torfem	0.5 kg (14%)	81 %	7
Grain	Strzegom Karmel 50	1 kg (28.1%)	75 %	50
Grain	Viking Barwiący Obtuszczony	0.06 kg (1.7%)	65 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	50 g	30 min	4.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	10 g	Boil	10 min