

# Czerwone wyspiarskie

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- Gravity **11 BLG**
- ABV ---
- IBU **21**
- SRM **14.2**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.6 liter(s)**

## Fermentables

| Type  | Name                 | Amount          | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński  | 1.35 kg (42.8%) | 80 %  | 4   |
| Grain | Strzegom Wiedeński   | 1.35 kg (42.8%) | 79 %  | 10  |
| Grain | Strzegom Bursztynowy | 0.35 kg (11.1%) | 75 %  | 60  |
| Grain | Jęczmień palony      | 0.105 kg (3.3%) | 55 %  | 985 |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | pilgrim | 12 g   | 60 min | 10.3 %     |
| Aroma (end of boil) | Sybilla | 4 g    | 15 min | 7.5 %      |