

# Czerwony Irys

- Gravity **12.6 BLG**
- ABV ---
- IBU **24**
- SRM **14.4**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (79.2%)	81 %	4
Grain	Strzegom Karmel 150	0.5 kg (9.9%)	75 %	150
Grain	Jęczmień palony	0.05 kg (1%)	55 %	985
Grain	Płatki owsiane	0.5 kg (9.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	150 ml	Danstar

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	10 min

## Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Jęczmień palony dodać po zacieraniu, a przed mashout'em.  
Słód karmelowy można zastąpić słodem crystal.  
Mech uwodnić na godzinę przed zadaniem.  
*Jan 14, 2017, 2:54 PM*