

Dziki bernacickie Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **23**
- SRM **7.4**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (61.2%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (20.4%) | 85 % | 4 |
| Grain | Strzegom Karmel 150 | 0.15 kg (3.1%) | 75 % | 150 |
| Grain | Monachijski | 0.5 kg (10.2%) | 80 % | 16 |
| Grain | Caramunich® typ I | 0.25 kg (5.1%) | 73 % | 80 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Marynka | 20 g | 40 min | 10 % |
| Boil | East Kent Goldings | 10 g | 20 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew T-58 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|----------|-------|------|--------|
| Spice | Daglezja | 100 g | Boil | 15 min |
|-------|----------|-------|------|--------|