

Irish red ale (Piwo Piweczko)

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **27**
- SRM **9.7**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 1.5 kg (37%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 2 kg (49.4%) | 79 % | 16 |
| Grain | Karmelowy Jasny 30EBC | 0.25 kg (6.2%) | 75 % | 30 |
| Grain | Caraaroma | 0.15 kg (3.7%) | 78 % | 400 |
| Grain | Weyermann - Carapils | 0.15 kg (3.7%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 10 g | 60 min | 11 % |
| Boil | Perle | 15 g | 30 min | 7 % |
| Boil | Perle | 15 g | 10 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|------|--------|------------|
| Gozdawa - Pure Ale Yeast 7 | Ale | Dry | 15 g | Gozdawa |