

## Irish Red Ale z PK

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **12.7**
- Style **Irish Red Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.1 liter(s)**

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński        | 2.6 kg (51.8%) | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 0.9 kg (17.9%) | 79 %  | 16  |
| Grain | Strzegom Karmel 30         | 0.25 kg (5%)   | 75 %  | 30  |
| Grain | Strzegom Karmel 300        | 0.2 kg (4%)    | 70 %  | 299 |
| Grain | Jęczmień palony            | 0.07 kg (1.4%) | 55 %  | 985 |
| Grain | Weyermann - Pale Ale Malt  | 1 kg (19.9%)   | 85 %  | 7   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Magnum  | 20 g   | 60 min | 13.5 %     |
| Boil    | Fuggles | 20 g   | 30 min | 4.5 %      |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Safale     |