

## Kolejna dawka

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **24**
- SRM **10.6**
- Style **Irish Red Ale**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **7 %**
- Size with trub loss **19.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **24.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.6 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **12.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale	3 kg (72.1%)	79 %	6
Grain	Słód Carared	0.2 kg (4.8%)	74 %	50
Grain	Słód Monachijski jasny	0.9 kg (21.6%)	78 %	16
Grain	Jęczmień palony	0.06 kg (1.4%)	65 %	1150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	20 g	60 min	6.1 %
Boil	Fuggles	25 g	20 min	4.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP005 - British Ale Yeast	Ale	Liquid	1500 ml	White Labs