

## Polish hops red ale

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **28**
- SRM **15.2**
- 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 **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **30.6 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **23 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (62.9%)	80 %	5
Grain	Weyermann - Carared	1.5 kg (18.9%)	75 %	70
Grain	Viking Vienna Malt	1 kg (12.6%)	79 %	9
Adjunct	Barley Hulls	0.3 kg (3.8%)	1 %	0
Grain	Czekoladowy	0.15 kg (1.9%)	60 %	800

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8.8 %
Aroma (end of boil)	Sybilla	20 g	30 min	6 %
Aroma (end of boil)	Cascade PL	15 g	15 min	5.2 %
Aroma (end of boil)	Sybilla	15 g	15 min	6 %
Whirlpool	Cascade PL	15 g	1 min	5.2 %
Whirlpool	Sybilla	15 g	1 min	3.5 %
Dry Hop	Cascade PL	30 g	4 day(s)	5.2 %
Dry Hop	Sybilla	20 g	4 day(s)	6 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safbrew S-33	Ale	Dry	11.5 g	Fermentis

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	irish moss	2.5 g	Mash	60 min