

# Polskie czerwone Ale

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **43**
- SRM **8.1**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **12.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (82.8%)	80 %	5
Grain	Karmelowy Czerwony	0.25 kg (8.3%)	75 %	59
Grain	Płatki owsiane	0.25 kg (8.3%)	85 %	3
Grain	Jęczmień palony	0.02 kg (0.7%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	55 min	10 %
Boil	Lublin (Lubelski)	20 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale