

## Red Ale pokazy

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **24**
- SRM **10.8**
- Style **Irish Red Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (66.1%)	81 %	4
Grain	Red Ale	0.6 kg (9.9%)	75 %	70
Grain	Karmelowy Jasny 30EBC	0.5 kg (8.3%)	75 %	30
Grain	Strzegom Monachijski typ II	0.9 kg (14.9%)	79 %	22
Grain	Jęczmień palony	0.05 kg (0.8%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	horizon USA	15 g	60 min	12.9 %
Boil	Fuggles	20 g	15 min	4.5 %
Aroma (end of boil)	Fuggles	20 g	0 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	22 g	---

### Extras

Type	Name	Amount	Use for	Time
Fining	whirflock	5 g	Boil	5 min
Water Agent	gips piwowarski	5 g	Mash	60 min