

# robocza

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **32**
- SRM **15.9**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **10 %**
- Size with trub loss **9.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **12 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.7 liter(s)**
- Total mash volume **20.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **15.7 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **0.8 liter(s)** of **76C** water or to achieve **12 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (88.9%)	81 %	4
Grain	Karmelowy Czerwony	0.22 kg (4.9%)	75 %	59
Grain	Weyermann - Carared	0.22 kg (4.9%)	75 %	45
Grain	Jęczmień palony	0.06 kg (1.3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kent Goldings	15 g	30 min	5.5 %
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Boil	Styrian Golding	30 g	90 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	4 g	Boil	15 min