

Solas Diabhal Dearg

- Gravity **6.1 BLG**
- ABV **2.3 %**
- IBU **30**
- SRM **9**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **61 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **17.9 liter(s)**

Steps

- Temp **70 C**, Time **45 min**
- Temp **80 C**, Time **0 min**

Mash step by step

- Heat up **14.9 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **45 min** at **70C**
- Keep mash **0 min** at **80C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Żytni | 0.6 kg (20.1%) | 85 % | 9 |
| Grain | Viking Pale Ale malt | 0.5 kg (16.8%) | 80 % | 6 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (16.8%) | 79 % | 22 |
| Grain | Karmelowy Czerwony | 0.58 kg (19.5%) | 75 % | 50 |
| Grain | Karmelowy żytni Strzegom | 0.4 kg (13.4%) | 75 % | 125 |
| Grain | Płatki owsiane | 0.4 kg (13.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil | Green Bullet | 12 g | 30 min | 12.2 % |
| Boil | Green Bullet | 10 g | 20 min | 12.2 % |
| Boil | Green Bullet | 8 g | 10 min | 12.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM21 Odkrycie sezonu | Ale | Liquid | 30 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------|--------|-----------|-----------|
| Other | płatki dębowe | 50 g | Secondary | 10 day(s) |