

# 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)