

# Warka #5 Red Irish ALE

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU ---
- SRM **12.9**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1 kg (45.5%)	82 %	4
Grain	Red Ale Viking Malt	0.5 kg (22.7%)	--- %	---
Grain	Cookie Viking Malt	0.5 kg (22.7%)	82 %	4
Grain	Strzegom Karmel 300	0.2 kg (9.1%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Sybilla	25 g	10 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	2.5 g	---
Gęstwa	Ale	Slant	50 ml	---