

Wędzony Polski Red Ale

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU ---
- SRM **17.9**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **8.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.1 liter(s)**
- Total mash volume **8.2 liter(s)**

Steps

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

Mash step by step

- Heat up **6.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **4.9 liter(s)** of **76C** water or to achieve **8.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Karmelowy Czerwony | 0.5 kg (24.4%) | 75 % | 59 |
| Grain | Jęczmień palony | 0.05 kg (2.4%) | 55 % | 985 |
| Grain | Wędzony bukiem Viking Malt | 1.5 kg (73.2%) | 82 % | 10 |