

- Gravity **12.6 BLG**
- ABV ---
- IBU **27**
- SRM **11.3**
- Style **Irish Red Ale**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **38.4 liter(s)**
- Total mash volume **51.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	9 kg (70.3%)	80 %	5
Grain	Carared	1 kg (7.8%)	75 %	39
Grain	Monachijski	2.5 kg (19.5%)	80 %	16
Grain	Jęczmień palony	0.15 kg (1.2%)	55 %	985
Grain	Caraaroma	0.15 kg (1.2%)	78 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	English Golding	90 g	60 min	4.8 %
Aroma (end of boil)	Savinjski Golding	90 g	20 min	3.5 %