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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **7.5**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | piłzniejszy | 4 kg (76.2%) | 80 % | --- |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (9.5%) | 75 % | 30 |
| Grain | Monachijski | 0.7 kg (13.3%) | 80 % | 16 |
| Grain | Jęczmień palony | 0.05 kg (1%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Admiral | 15 g | 60 min | 10.5 % |
| Aroma (end of boil) | Fuggles | 30 g | 20 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|---------|-----------|--------|---------|--------|
| Finings | Whirlfloc | 1 g | Boil | 20 min |

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Jęczmień palony dodać pod koniec zacierania, przy podnoszeniu temperatury do wygrzewu.
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