

# czerwone ale

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **12.1**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1 %**
- Size with trub loss **20.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (69%)	80 %	5
Grain	Strzegom Karmel 150	0.3 kg (6.9%)	75 %	150
Grain	Strzegom Monachijski typ II	1 kg (23%)	79 %	22
Grain	Jęczmień palony	0.05 kg (1.1%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	7 %
Boil	Styrian Golding	30 g	20 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	11 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	20 min