

# czerwone ciasteczno

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **16**
- SRM **22.4**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **3 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **18.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **13.7 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	3 kg (65.9%)	79 %	16
Grain	Red Active	0.5 kg (11%)	79 %	35
Grain	Abbey Malt Weyermann	0.5 kg (11%)	75 %	45
Grain	Strzegom Czekoladowy ciemny	0.15 kg (3.3%)	68 %	1200
Połowę dodać razem z ziarnem (na paloność i goryczkę) a połowę po przeprowadzeniu negatywnej próby jodowej (na kolor).				
Grain	dekstrnowy	0.4 kg (8.8%)	70 %	15

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	hallertauer taurus	15 g	10 min	14 %
Boil	hallertauer taurus	3 g	60 min	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---