

# Czerwone wyspiarskie

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- Gravity **11 BLG**
- ABV ---
- IBU **21**
- SRM **14.2**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.35 kg (42.8%)	80 %	4
Grain	Strzegom Wiedeński	1.35 kg (42.8%)	79 %	10
Grain	Strzegom Bursztynowy	0.35 kg (11.1%)	75 %	60
Grain	Jęczmień palony	0.105 kg (3.3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	pilgrim	12 g	60 min	10.3 %
Aroma (end of boil)	Sybilla	4 g	15 min	7.5 %