

Czerwono brody

- Gravity **15.9 BLG**
- ABV ---
- IBU **34**
- SRM **23.9**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3 kg (52.6%) | 85 % | 7 |
| Grain | Weyermann - Carafa I | 0.2 kg (3.5%) | 70 % | 690 |
| Grain | Carahell | 0.5 kg (8.8%) | 77 % | 26 |
| Grain | Karmelowy Czerwony | 1 kg (17.5%) | 75 % | 59 |
| Grain | Strzegom Monachijski typ I | 1 kg (17.5%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------------------|--------|----------|------------|
| Boil | Lublin (Lubelski) szyszka | 30 g | 30 min | 4 % |
| Boil | Saaz (Czech Republic) | 20 g | 30 min | 4.5 % |
| Aroma (end of boil) | Kent Goldings | 30 g | 10 min | 5.5 % |
| Dry Hop | Fuggles | 20 g | 4 day(s) | 4.5 % |
| Boil | Magnum | 10 g | 40 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|----------------------|-----|--------|-------|------------------|
| FM12 W szkocką kratę | Ale | Liquid | 30 ml | Fermentum Mobile |
|----------------------|-----|--------|-------|------------------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 10 g | Boil | 10 min |