

Czerwony ALE

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **21**
- SRM **11.4**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **29.5 liter(s)**

Steps

- Temp **65 C**, Time **87 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **23 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **87 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 4 kg (61%) | 80 % | 6 |
| Grain | Strzegom Monachijski typ I | 2 kg (30.5%) | 79 % | 16 |
| Grain | Jęczmień palony | 0.06 kg (0.9%) | 55 % | 1200 |
| Grain | Carared | 0.5 kg (7.6%) | 75 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Challenger | 30 g | 55 min | 5.8 % |
| Boil | Styrian Golding | 30 g | 20 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 300 ml | Fermentum Mobile |

Extras

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

Notes

- 12.12.2021
Do zacierania użyto 27 l wody
Do wysładzania użyto 11 l wody
Przed gotowaniem było 32 l brzezki 12,8 Bx
Brzezka nastawna 24 l ; 14 Bx
Drożdże użyte 3 raz
Dec 13, 2021, 5:41 PM
- 27.12.2021
Przelanie na wtórną 3,5 BLG; 23,3 l
Dec 27, 2021, 3:28 PM
- 02.01.2022
Rozlanie do butelek. 3,5 BLG to jest 5,4 % alk.
Jan 3, 2022, 9:51 AM