

Italian Ale [Oenobeer]

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **35**
- SRM **12.6**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Viking Pale Ale malt | 3 kg (53.6%) | 80 % | 5 |
| Grain | Briess - Pilsen Malt | 1 kg (17.9%) | 80.5 % | 2 |
| Grain | Słód owsiany Fawcett | 0.3 kg (5.4%) | 61 % | 5 |
| Grain | Płatki żytnie | 0.4 kg (7.1%) | 60 % | 4 |
| Grain | Karmelowy Czerwony | 0.2 kg (3.6%) | 75 % | 59 |
| Grain | Strzegom Karmel 600 | 0.2 kg (3.6%) | 68 % | 601 |
| Grain | Strzegom Wiedeński | 0.5 kg (8.9%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------|--------|----------|------------|
| Boil | Nelson Sauvignon | 20 g | 30 min | 11 % |
| Boil | Nelson Sauvignon | 30 g | 15 min | 11 % |
| Dry Hop | Nelson Sauvignon | 30 g | 7 day(s) | 11 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------------------|--------|---------|------|
| Other | Sok winogronowy czerwony | 3000 g | Primary | --- |