

## mmm...znowu palone kable...

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **23**
- SRM **12.6**
- Style **Irish Red Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.4 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **1 min**

### Mash step by step

- Heat up **9.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **75C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilsner steinbach	1.2 kg (43.6%)	80 %	4
Grain	Słód CHÂTEAU PEATED	1 kg (36.4%)	80 %	4
Grain	Jęczmień palony	0.05 kg (1.8%)	55 %	985
Grain	red ale viking malt	0.15 kg (5.5%)	75 %	70
Grain	Oats, Flaked	0.15 kg (5.5%)	80 %	2
Grain	Strzegom Bursztynowy	0.2 kg (7.3%)	70 %	49

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	---