

## No. 6

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- Gravity **13 BLG**
- ABV ---
- IBU **17**
- SRM **6.8**
- Style **Irish Red Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **20 %**
- Size with trub loss **24 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **29.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (90.9%)	79 %	6
Grain	Weyermann - Carared	0.25 kg (4.5%)	75 %	45
Grain	Weyermann - Caraaroma	0.25 kg (4.5%)	75 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Aramis	20 g	30 min	7 %
Boil	Aramis	20 g	10 min	7 %
Aroma (end of boil)	Aramis	40 g	0 min	7 %
Dry Hop	Aramis	20 g	0 day(s)	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale