

# Polish Red Ale

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **29**
- SRM **9.8**
- Style **Irish Red Ale**

## 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 **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (98%)	80 %	5
Grain	Carafa II	0.1 kg (2%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	7 %
Boil	Sybilla	30 g	10 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M15	Ale	Dry	11 g	---