

# Polish Red Wet Hopped Ale

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **25**
- SRM **15.9**
- 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 **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (73%)	80 %	5
Grain	Pszeniczny	0.57 kg (13.9%)	85 %	4
Grain	Carafa	0.09 kg (2.2%)	70 %	664
Grain	Strzegom Czekoladowy ciemny	0.1 kg (2.4%)	68 %	1200
Grain	Biscuit Malt	0.08 kg (1.9%)	79 %	45
Grain	Żytni	0.07 kg (1.7%)	85 %	8
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (4.9%)	73 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	20 min	13.5 %
Boil	Sybilla	35 g	10 min	3.5 %
Boil	Sybilla	35 g	1 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis