

# Polskie Letnie Czerwone Ale

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **25**
- SRM **12.2**
- Style **Spice, Herb, or Vegetable Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (85.5%)	80 %	4
Grain	Strzegom Karmel 150	0.8 kg (13.7%)	75 %	150
Grain	Jęczmień palony	0.05 kg (0.9%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	20 g	60 min	8 %
Boil	Hallertau Blanc	15 g	20 min	8 %
Boil	Hallertau Blanc	10 g	10 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis