

# Red April

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **24**
- SRM **11.9**
- Style **Irish Red Ale**

## 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 **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	4.3 kg (64.2%)	80 %	5
Grain	Briess - Wheat Malt, Red	0.7 kg (10.4%)	81 %	5
Grain	malt cookie	0.7 kg (10.4%)	80 %	5
Grain	Strzegom Karmel 300	0.5 kg (7.5%)	70 %	299
Grain	Płatki owsiane	0.5 kg (7.5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Boil	lunga	25 g	0 min	11 %
Boil	Sybilla	50 g	0 min	3.5 %
Dry Hop	Fuggles	20 g	5 day(s)	4.5 %
Dry Hop	Horizon	10 g	5 day(s)	14 %
Dry Hop	Willamette	10 g	5 day(s)	5 %

## Yeasts

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