

Wędzony Polski Red Ale

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **48**
- SRM **20.8**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **1.5 liter(s) / kg**
- Mash size **4.3 liter(s)**
- Total mash volume **7.1 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **4.3 liter(s)** of strike water to **81.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **11.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Karmelowy Czerwony | 0.5 kg (17.5%) | 75 % | 59 |
| Grain | Jęczmień palony | 0.1 kg (3.5%) | 55 % | 985 |
| Grain | Wędzony bukiem Viking Malt | 1 kg (35.1%) | 82 % | 10 |
| Grain | Viking Malt Wędzony Czereśnią | 1 kg (35.1%) | 82 % | 10 |
| Grain | Pszeniczny | 0.25 kg (8.8%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 5 g | 50 min | 11 % |
| Boil | lunga | 5 g | 40 min | 11 % |
| Boil | lunga | 5 g | 30 min | 11 % |
| Boil | lunga | 5 g | 20 min | 11 % |
| Boil | lunga | 10 g | 10 min | 11 % |

Yeasts

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