

# 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