mmm...znowu palone kable...

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **23**
- SRM **12.6**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **1 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **75C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilsner steinbach	1.2 kg *(43.6%)*	80 %	4
Grain	Słód CHÂTEAU PEATED	1 kg *(36.4%)*	80 %	4
Grain	Jęczmień palony	0.05 kg *(1.8%)*	55 %	985
Grain	red ale viking malt	0.15 kg *(5.5%)*	75 %	70
Grain	Oats, Flaked	0.15 kg *(5.5%)*	80 %	2
Grain	Strzegom Bursztynowy	0.2 kg *(7.3%)*	70 %	49

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.