

6# RUDY KRASNAL ATOMOWY

- Gravity **14.3 BLG**
- ABV ---
- IBU **28**
- SRM **10.1**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **40 min** at **66C**
- Keep mash **30 min** at **72C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.7 kg (71.2%)	81 %	4
Grain	Monachijski	0.6 kg (11.5%)	80 %	16
Grain	Carared	0.5 kg (9.6%)	75 %	39
Grain	Caraamber	0.4 kg (7.7%)	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	20 g	30 min	7 %
Boil	Challenger	10 g	10 min	7 %
Boil	Progress	20 g	60 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10000000 g	Safale