

## "A nie było tam Irlandii?"

- Gravity **11.6 BLG**
- ABV ---
- IBU **33**
- SRM **8.5**
- Style **Irish Red Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.7 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **15.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.92 kg (75.8%)	81 %	4
Grain	Monachijski	0.4 kg (7.7%)	79 %	16
Grain	Karmelowy Czerwony	0.5 kg (9.7%)	75 %	59
Grain	Bursztynowy	0.25 kg (4.8%)	75 %	50
Grain	Melanoiden Malt	0.1 kg (1.9%)	80 %	39

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Perle	20 g	30 min	7 %
Boil	Perle	15 g	10 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11.5 g	Danstar