

## Czerwone #5

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **30**
- SRM **12.9**
- Style **Irish Red Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **14.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (52.6%)	79 %	6
Grain	Strzegom Karmel 600	0.25 kg (5.3%)	68 %	601
Grain	Strzegom Pilzneński	2 kg (42.1%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	9.4 %
Aroma (end of boil)	Marynka	30 g	0 min	9.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

### Notes

- Zacieranie w 67-68 - 60 min  
Mash-out 77-78 - 10 min  
Filtracja i wysładzanie:  
Przednia 17 brix wysładzanie do 2 brix lub 25-26L(80\*6+6+3+2)  
*Jan 28, 2016, 12:12 PM*