

# Czerwono brody

- Gravity **15.9 BLG**
- ABV ---
- IBU **34**
- SRM **23.9**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (52.6%)	85 %	7
Grain	Weyermann - Carafa I	0.2 kg (3.5%)	70 %	690
Grain	Carahell	0.5 kg (8.8%)	77 %	26
Grain	Karmelowy Czerwony	1 kg (17.5%)	75 %	59
Grain	Strzegom Monachijski typ I	1 kg (17.5%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski) szyszka	30 g	30 min	4 %
Boil	Saaz (Czech Republic)	20 g	30 min	4.5 %
Aroma (end of boil)	Kent Goldings	30 g	10 min	5.5 %
Dry Hop	Fuggles	20 g	4 day(s)	4.5 %
Boil	Magnum	10 g	40 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM12 W szkocką kratę	Ale	Liquid	30 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	10 g	Boil	10 min