

# Czerwony ALE

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **21**
- SRM **11.4**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **29.5 liter(s)**

## Steps

- Temp **65 C**, Time **87 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **23 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **87 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (61%)	80 %	6
Grain	Strzegom Monachijski typ I	2 kg (30.5%)	79 %	16
Grain	Jęczmień palony	0.06 kg (0.9%)	55 %	1200
Grain	Carared	0.5 kg (7.6%)	75 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	55 min	5.8 %
Boil	Styrian Golding	30 g	20 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	300 ml	Fermentum Mobile

## Extras

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

## Notes

- 12.12.2021  
Do zacierania użyto 27 l wody  
Do wysładzania użyto 11 l wody  
Przed gotowaniem było 32 l brzezki 12,8 Bx  
Brzezka nastawna 24 l ; 14 Bx  
Drożdże użyte 3 raz  
*Dec 13, 2021, 5:41 PM*
- 27.12.2021  
Przelanie na wtórną 3,5 BLG; 23,3 l  
*Dec 27, 2021, 3:28 PM*
- 02.01.2022  
Rozlanie do butelek. 3,5 BLG to jest 5,4 % alk.  
*Jan 3, 2022, 9:51 AM*