

# czerwony irlandczyk z odzysku

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **22**
- SRM **11**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **19.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.6 kg (40.3%)	81 %	4
Grain	Strzegom Monachijski typ I	0.9 kg (14%)	79 %	16
Grain	Strzegom Karmel 30	0.25 kg (3.9%)	75 %	30
Grain	Strzegom Karmel 300	0.2 kg (3.1%)	70 %	299
Grain	Strzegom Wiedeński	2 kg (31%)	79 %	10
Grain	Viking melanoidynowy	0.25 kg (3.9%)	75 %	60
Grain	Karmelowy Pszeniczny Strzegom	0.25 kg (3.9%)	79 %	130

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	40 min	10 %
Aroma (end of boil)	Sybilla	25 g	10 min	3.5 %
Dry Hop	Marynka	25 g	7 day(s)	10 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Dry	10 g	Safale