

# Irish red ale na lenia

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **27**
- SRM **12.4**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.5 kg (36.6%)	82 %	4
Grain	Strzegom Monachijski typ I	2 kg (48.8%)	79 %	16
Grain	Strzegom Karmel 30	0.25 kg (6.1%)	75 %	30
Grain	Caraaroma	0.15 kg (3.7%)	78 %	400
Grain	Weyermann - Carapils	0.15 kg (3.7%)	78 %	4
Grain	Barwiący	0.05 kg (1.2%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	Perle	15 g	30 min	7 %
Boil	Perle	15 g	10 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis