

## Irish Red Ale z PK

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **12.7**
- Style **Irish Red Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.6 kg (51.8%)	80 %	4
Grain	Strzegom Monachijski typ I	0.9 kg (17.9%)	79 %	16
Grain	Strzegom Karmel 30	0.25 kg (5%)	75 %	30
Grain	Strzegom Karmel 300	0.2 kg (4%)	70 %	299
Grain	Jęczmień palony	0.07 kg (1.4%)	55 %	985
Grain	Weyermann - Pale Ale Malt	1 kg (19.9%)	85 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Fuggles	20 g	30 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale