

# Leśne Red Ale

- Gravity **12.1 BLG**
- ABV ---
- IBU **24**
- SRM **16.5**
- 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 **90 min**
- Evaporation rate **15 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **66 C**, Time **35 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **35 min** at **66C**
- Keep mash **30 min** at **72C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (70%)	81 %	4
Grain	Karmelowy Czerwony	0.8 kg (16%)	75 %	59
Grain	Strzegom Karmel 300	0.15 kg (3%)	70 %	299
Grain	Strzegom Karmel 600	0.05 kg (1%)	68 %	601
Grain	Strzegom Monachijski typ I	0.5 kg (10%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP004 - Irish Ale Yeast	Ale	Liquid	125 ml	White Labs

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	20 g	Boil	20 min
Spice	sosna	100 g	Secondary	7 day(s)
Spice	jałowiec	10 g	Boil	20 min
Flavor	grzyby suszone	50 g	Boil	30 min