

# Lola Montez

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **38**
- SRM **11.7**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **13.4 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **77C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3 kg (74.1%)	80 %	8
Grain	Monachijski typ II 20-25 EBC Weyermann	0.5 kg (12.3%)	80 %	20
Grain	Weyermann - Carared	0.5 kg (12.3%)	75 %	45
Grain	Jęczmień palony	0.05 kg (1.2%)	55 %	985

Dodany do zacieru po podgrzaniu do temp. 77°C

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	30 g	50 min	7 %
Boil	Fuggles	30 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	11 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	5 min