

## red

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- Gravity **13.8 BLG**
- ABV ---
- IBU **27**
- SRM **12.4**
- 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 **1 %/h**
- Boil size **17.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.4 kg (87.6%)	79 %	6
Grain	Strzegom Monachijski typ I	0.2 kg (5.2%)	79 %	16
Grain	Karmelowy Czerwony	0.25 kg (6.4%)	75 %	59
Grain	Jęczmień palony	0.03 kg (0.8%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	25 g	60 min	7.1 %