

## red

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU ---
- SRM **15.7**
- Style **Irish Red Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (33.3%)	80 %	6
Grain	Strzegom Monachijski typ II	1 kg (16.7%)	79 %	22
Grain	Pszeniczny	1 kg (16.7%)	85 %	5
Grain	Karmelowy Czerwony	1 kg (16.7%)	75 %	50
Grain	Viking melanoidynowy	0.6 kg (10%)	75 %	70
Grain	Strzegom Karmel 300	0.4 kg (6.7%)	70 %	300