

# Resztkowe

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **34**
- SRM **8.4**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **14.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Sparge using **2.9 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.228 kg (87.5%)	80 %	5
Grain	Oats, Flaked	0.11 kg (3%)	80 %	2
Grain	Caramunich® typ I	0.15 kg (4.1%)	73 %	80
Grain	Barley, Flaked	0.1 kg (2.7%)	70 %	4
Grain	Fawcett - Crystal	0.1 kg (2.7%)	70 %	160

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	9.5 g	30 min	11 %
Boil	Fuggles	25.1 g	10 min	4.5 %
Boil	Saaz (Czech Republic)	29 g	5 min	4 %
Boil	Tettnanger	22.5 g	5 min	3.8 %
Boil	Hersbrucker	26.9 g	5 min	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirflock	2.5 g	Boil	15 min