

# Syn Słońca

- Gravity **13.6 BLG**
- ABV ---
- IBU **26**
- SRM **16.9**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **27.4 liter(s)**

## Steps

- Temp **52 C**, Time **20 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **40 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (41%)	81 %	4
Grain	Strzegom Monachijski typ II	0.3 kg (4.9%)	79 %	22
Grain	Viking Pale Ale malt	0.5 kg (8.2%)	80 %	5
Grain	Carared	0.5 kg (8.2%)	75 %	39
Grain	Melanoiden Malt	0.1 kg (1.6%)	80 %	39
Grain	Strzegom Bursztynowy	0.2 kg (3.3%)	70 %	49
Grain	Karmelowy Czerwony	2 kg (32.8%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	10 g	60 min	7 %
Boil	Kent Goldings	25 g	10 min	5.5 %
Boil	Fuggles	25 g	10 min	4.5 %
Boil	Challenger	20 g	30 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	Herbata z hibiskusa	50 g	Boil	10 min