

# Wędzony Polski Red Ale

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **48**
- SRM **20.8**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

## Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **1.5 liter(s) / kg**
- Mash size **4.3 liter(s)**
- Total mash volume **7.1 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **4.3 liter(s)** of strike water to **81.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **11.3 liter(s)** of wort

## Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Karmelowy Czerwony            | 0.5 kg (17.5%) | 75 %  | 59  |
| Grain | Jęczmień palony               | 0.1 kg (3.5%)  | 55 %  | 985 |
| Grain | Wędzony bukiem Viking Malt    | 1 kg (35.1%)   | 82 %  | 10  |
| Grain | Viking Malt Wędzony Czereśnią | 1 kg (35.1%)   | 82 %  | 10  |
| Grain | Pszeniczny                    | 0.25 kg (8.8%) | 85 %  | 4   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 5 g    | 50 min | 11 %       |
| Boil    | lunga | 5 g    | 40 min | 11 %       |
| Boil    | lunga | 5 g    | 30 min | 11 %       |
| Boil    | lunga | 5 g    | 20 min | 11 %       |
| Boil    | lunga | 10 g   | 10 min | 11 %       |

## Yeasts

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