

Po godzinach

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **22**
- SRM **11.3**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 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 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (65.6%)	81 %	4
Grain	Strzegom Monachijski typ I	1.5 kg (24.6%)	79 %	16
Grain	Karmelowy Czerwony	0.5 kg (8.2%)	75 %	59
Grain	Jęczmień palony	0.1 kg (1.6%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	sybilla	20 g	60 min	6.7 %
Boil	sybilla	20 g	30 min	6.7 %
Boil	sybilla	10 g	5 min	6.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	13.75 g	Safale

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Po zakończeniu zacierania w temperaturze 72°C (po negatywnej próbie jodowej) dodajemy jęczmień prażony i podgrzewamy do temperatury 76°C.
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