

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **24**
- SRM **12.3**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **7 %**
- Size with trub loss **28 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **32.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.2 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.45 kg (6.9%)	80 %	4
Grain	Viking Pale Ale malt	3 kg (45.8%)	80 %	5
Grain	red active viking	1.5 kg (22.9%)	80 %	35
Grain	Strzegom Monachijski typ II	1.5 kg (22.9%)	79 %	22
Grain	Jęczmień palony	0.1 kg (1.5%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Boil	perle	20 g	20 min	7.4 %
Aroma (end of boil)	perle	20 g	1 min	7.4 %
Aroma (end of boil)	lubelski	10 g	1 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis