

Czerwotka

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **14.1**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **0.9 liter(s)**
- Total mash volume **1.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Liquid Extract (LME) - Pale	1.7 kg (85%)	78 %	16
Grain	Caramel/Crystal Malt - 120L	0.1 kg (5%)	72 %	236
Grain	Caramel/Crystal Malt - 40L	0.1 kg (5%)	74 %	79
Grain	Special B Castle	0.1 kg (5%)	70 %	350

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Safale