

## Bloody Red Ale 2

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **8.2**
- Style **Irish Red Ale**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **35 liter(s)**

### Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **28 liter(s)** of strike water to **59.4C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	5 kg (71.4%)	83 %	6
Grain	Carared	2 kg (28.6%)	75 %	39

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	40 g	50 min	5 %
Boil	East Kent Goldings	40 g	20 min	5 %
Aroma (end of boil)	East Kent Goldings	20 g	0 min	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---