

# Red Ale

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **29**
- SRM **13.4**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **12 %/h**
- Boil size **25.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **30.6 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **25.5 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.2 kg (62.7%)	79 %	6
Grain	Strzegom Monachijski typ I	1.5 kg (29.4%)	79 %	16
Grain	Biscuit Malt	0.1 kg (2%)	79 %	50
Grain	Karmelowy Czerwony	0.1 kg (2%)	75 %	59
Grain	Viking melanoidynowy	0.1 kg (2%)	75 %	60
Grain	Weyermann - Dehusked Carafa III	0.1 kg (2%)	70 %	1024

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	60 min	5.6 %
Boil	Fuggles	25 g	20 min	5.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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WLP004 - Irish Ale Yeast	Ale	Liquid	120 ml	White Labs
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### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	2 g	Boil	15 min