

Red Ale

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **18**
- SRM **12.5**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.3 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **78 C**, Time **10 min**
- Temp **100 C**, Time **60 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **78C**
- Keep mash **60 min** at **100C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------|---------------|-------|-----|
| Grain | Monachijski | 3 kg (54.5%) | 80 % | 16 |
| Grain | red ale | 1 kg (18.2%) | 75 % | 70 |
| Grain | Žytni | 1 kg (18.2%) | 75 % | 40 |
| Grain | viking cookie | 0.5 kg (9.1%) | 78 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Perle | 15 g | 30 min | 7.1 % |
| Boil | Saaz (Czech Republic) | 15 g | 20 min | 4.5 % |
| Aroma (end of boil) | Perle | 15 g | 10 min | 7.1 % |
| Aroma (end of boil) | Ahtanum | 15 g | 10 min | 3.9 % |