

Red Ale

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **30**
- SRM **10**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **34.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz Red X	5 kg (62.5%)	79 %	30
Grain	Briess - Pilsen Malt	3 kg (37.5%)	80.5 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	50 g	60 min	5.2 %
Mash	Strata	50 g	60 min	13.6 %
Boil	Cascade	30 g	20 min	8.4 %