

# Red Ale

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- Gravity **13.6 BLG**
- ABV ---
- IBU ---
- SRM **10.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **46.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	6.5 kg (67.7%)	75 %	5
Grain	Weyermann - Carared	0.5 kg (5.2%)	75 %	45
Grain	Weyermann - Caraamber	0.5 kg (5.2%)	75 %	65
Grain	Weyermann - Monachijski I	2 kg (20.8%)	77 %	20
Grain	Jęczmień palony	0.1 kg (1%)	55 %	985