

## RED ALE US-05

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **41**
- SRM **18.6**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

### Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **17.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount        | Yield | EBC  |
|-------|---------------------|---------------|-------|------|
| Grain | Viking Pilsner malt | 5 kg (84.7%)  | 82 %  | 4    |
| Grain | Red Active          | 0.2 kg (3.4%) | 78 %  | 30   |
| Grain | Red Ale             | 0.5 kg (8.5%) | 76 %  | 70   |
| Grain | Strzegom Barwiący   | 0.2 kg (3.4%) | 68 %  | 1300 |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Junga  | 30 g   | 25 min | 11 %       |
| Boil    | Magnum | 30 g   | 15 min | 13.5 %     |

### Yeasts

| Name  | Type | Form  | Amount | Laboratory       |
|-------|------|-------|--------|------------------|
| US-05 | Ale  | Slant | 200 ml | Fermentis safale |