

Red Ale V

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **19**
- SRM **9.4**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **47 liter(s)**
- Trub loss **5 %**
- Size with trub loss **49.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **57.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **75 C**, Time **10 min**
- Temp **65 C**, Time **50 min**

Mash step by step

- Heat up **36 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **33.1 liter(s)** of **76C** water or to achieve **57.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	2 kg (16.7%)	83 %	4
Grain	Carared	2 kg (16.7%)	75 %	50
Grain	Strzegom Monachijski typ I	3 kg (25%)	79 %	16
Grain	Viking Pale Ale malt	3.5 kg (29.2%)	80 %	5
Grain	Karmelowy Czerwony	1 kg (8.3%)	75 %	59
Grain	Weyermann - Spelt Malt	0.5 kg (4.2%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	55 min	7.6 %
Boil	East Kent Goldings	50 g	20 min	4.5 %
Aroma (end of boil)	East Kent Goldings	50 g	5 min	4.5 %
Whirlpool	East Kent Goldings	100 g	0 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	19.17 g	---

Notes

- Brzeczka 13.08
Burzliwa 7dni
Cicha 7dni
Rozlew 27.08
Blg start 12
Aug 13, 2021, 11:51 AM