

## Red - not so bad

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **29**
- SRM **3.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **1 %**
- Size with trub loss **26 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

| Type  | Name                      | Amount       | Yield | EBC |
|-------|---------------------------|--------------|-------|-----|
| Grain | Simpsons - extra pale ale | 5 kg (83.3%) | 85 %  | 3   |
| Grain | Viking Wheat Malt         | 1 kg (16.7%) | 83 %  | 5   |

### Hops

| Use for   | Name         | Amount | Time     | Alpha acid |
|-----------|--------------|--------|----------|------------|
| Dry Hop   | Simcoe (US)  | 50 g   | 3 day(s) | 14.5 %     |
| Whirlpool | Ahtanum (US) | 30 g   | 20 min   | 5 %        |
| Boil      | Citra        | 25 g   | 45 min   | 12 %       |
| Dry Hop   | Citra        | 50 g   | 3 day(s) | 12 %       |

### Yeasts

| Name                          | Type | Form  | Amount | Laboratory |
|-------------------------------|------|-------|--------|------------|
| WLP001 - California Ale Yeast | Ale  | Slant | 100 ml | White Labs |

### Extras

| Type  | Name                    | Amount | Use for | Time   |
|-------|-------------------------|--------|---------|--------|
| Spice | hibiskus kwiaty suszone | 60 g   | Boil    | 20 min |