

## 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