

# Season RED ALE

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **23**
- SRM **7**
- Style **Flanders Red Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **39.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.8 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **27.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **39.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (87%)	80 %	5
Grain	Weyermann - Carared	0.8 kg (8.7%)	75 %	45
Grain	Melanoiden Malt	0.4 kg (4.3%)	80 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Spalt	10 g	60 min	5.5 %
Boil	Hallertau Blanc	10 g	60 min	11 %
Boil	Spalt	10 g	45 min	5.5 %
Boil	Hallertau Blanc	10 g	45 min	11 %
Boil	Spalt	5 g	5 min	5.5 %
Boil	Hallertau Blanc	5 g	5 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis US-05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	sól epton	4 g	Mash	1 min
Water Agent	kwac cytrynowy	10 g	Mash	1 min