

## Season RED ALE

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **29**
- SRM **8.7**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

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

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **25 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4 kg (61.5%)   | 80 %  | 6.5 |
| Grain | Weyermann - Carared       | 1.5 kg (23.1%) | 75 %  | 45  |
| Grain | Melanoiden Malt           | 0.5 kg (7.7%)  | 80 %  | 39  |
| Grain | Biscuit Malt              | 0.5 kg (7.7%)  | 79 %  | 45  |

### Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil      | Idaho 7 | 5 g    | 60 min | 12.7 %     |
| Boil      | Cascade | 5 g    | 60 min | 6 %        |
| Boil      | Cascade | 10 g   | 30 min | 6 %        |
| Boil      | Cascade | 10 g   | 10 min | 6 %        |
| Boil      | Idaho 7 | 20 g   | 10 min | 12.7 %     |
| Whirlpool | Cascade | 25 g   | 15 min | 6 %        |
| Whirlpool | Idaho 7 | 25 g   | 15 min | 12.7 %     |

### Yeasts

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

## Extras

| Type        | Name            | Amount | Use for | Time  |
|-------------|-----------------|--------|---------|-------|
| Water Agent | chlorekwapnia   | 12 g   | Mash    | 1 min |
| Water Agent | sól epson       | 6 g    | Mash    | 1 min |
| Water Agent | kwasy cytrynowy | 10 g   | Mash    | 1 min |

## Notes

- 20 plato przed filtracją.  
*Aug 31, 2024, 1:14 PM*