

# Red Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **12.5**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **23.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.65 kg (93%) | 80 %  | 5   |
| Grain | Strzegom Karmel 300  | 0.25 kg (5%)  | 70 %  | 299 |
| Grain | Jęczmień palony      | 0.1 kg (2%)   | 55 %  | 985 |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 25 g   | 60 min | 11 %       |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale  | Slant | 500 ml | ---        |