Barbe Rouge Pale Ale

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **31**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

Steps

- Temp **65 C**, Time **20 min**
- Temp **72 C**, Time **50 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **9.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **50 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg *(80.6%)*	80 %	5
Grain	Rice, Flaked	0.2 kg *(6.5%)*	70 %	2
Grain	Słód owsiany Fawcett	0.2 kg *(6.5%)*	61 %	5
Grain	Wheat, Flaked	0.2 kg *(6.5%)*	77 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum PL	8 g	60 min	12.9 %
Aroma (end of boil)	Barbe Rouge	10 g	15 min	6.6 %
Aroma (end of boil)	Barbe Rouge	10 g	10 min	6.6 %
Aroma (end of boil)	Barbe Rouge	10 g	5 min	6.6 %
Dry Hop	Barbe Rouge	70 g	3 day(s)	6.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
wlp095	Ale	Slant	150 ml	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.