

# 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 | ---        |