Red Ale II

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **24**
- SRM **10.1**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.5 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

Steps

- Temp **68 C**, Time **70 min**

Mash step by step

- Heat up **16.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg *(63.1%)*	80 %	5
Grain	Strzegom Monachijski typ II	1.5 kg *(27%)*	79 %	22
Grain	Karmelowy Czerwony	0.5 kg *(9%)*	75 %	50
Grain	Strzegom Barwiący	0.05 kg *(0.9%)*	68 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	12.9 %
Boil	Styrian Golding	15 g	30 min	4.8 %
Boil	Styrian Golding	15 g	5 min	4.8 %

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