

Red Ale #1

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **20**
- SRM **9.1**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

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

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5 kg (73.5%)	81 %	5
Grain	Strzegom Bursztynowy	0.5 kg (7.4%)	70 %	49
Grain	Weyermann - Carared	0.3 kg (4.4%)	75 %	45
Grain	red active	0.7 kg (10.3%)	75 %	35
Grain	Weyermann - Caraamber	0.3 kg (4.4%)	75 %	65

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	12.3 %
Boil	Fuggles	30 g	10 min	4.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP002 - English Ale Yeast	Ale	Liquid	1000 ml	White Labs