

# Barbe Rouge

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **9**
- SRM **4.8**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **30.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

| Type  | Name                       | Amount        | Yield  | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | Weyermann - Pilsner Malt   | 5 kg (58.8%)  | 81 %   | 5   |
| Grain | Weyermann pszeniczny jasny | 1 kg (11.8%)  | 80 %   | 6   |
| Grain | Oats, Flaked               | 2 kg (23.5%)  | 80 %   | 2   |
| Sugar | Candi Sugar, Clear         | 0.5 kg (5.9%) | 78.3 % | 2   |

## Hops

| Use for   | Name        | Amount | Time     | Alpha acid |
|-----------|-------------|--------|----------|------------|
| Whirlpool | Barbe Rouge | 100 g  | 10 min   | 6.6 %      |
| Dry Hop   | Barbe Rouge | 100 g  | 2 day(s) | 6.6 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 23 g   | Fermentis  |

## Extras

| Type   | Name   | Amount | Use for   | Time      |
|--------|--------|--------|-----------|-----------|
| Flavor | Jagody | 2000 g | Secondary | 14 day(s) |