

# Belgian Red Beer ☐☐☐☐

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **16**
- SRM **7.8**
- Style **Belgian Specialty Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.7 liter(s)**

## Fermentables

| Type  | Name               | Amount         | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pale Ale           | 3 kg (62.5%)   | 80 %  | 8   |
| Grain | Pilzneński         | 0.8 kg (16.7%) | 81 %  | 4   |
| Grain | Melanoiden Malt 40 | 0.8 kg (16.7%) | 80 %  | 40  |
| Grain | Melanoiden Malt 80 | 0.2 kg (4.2%)  | 80 %  | 80  |

## Hops

| Use for             | Name         | Amount | Time   | Alpha acid |
|---------------------|--------------|--------|--------|------------|
| Boil                | Saaz (USA)   | 8 g    | 80 min | 3.75 %     |
| Boil                | Challenger   | 4 g    | 80 min | 7 %        |
| Boil                | Brewers Gold | 4 g    | 80 min | 7.6 %      |
| Boil                | Golding      | 4 g    | 80 min | 5 %        |
| Aroma (end of boil) | Saaz (USA)   | 8 g    | 10 min | 3.75 %     |
| Aroma (end of boil) | Challenger   | 4 g    | 10 min | 7 %        |
| Aroma (end of boil) | Brewers Gold | 4 g    | 10 min | 7.6 %      |
| Aroma (end of boil) | Golding      | 4 g    | 10 min | 5 %        |

## Yeasts

| Name                                  | Type | Form  | Amount | Laboratory |
|---------------------------------------|------|-------|--------|------------|
| Gozdawa Belgian Fruit Spicy Ale Yeast | Ale  | Slant | 300 ml | Gozdawa    |