

# Pravda - Red Eyes - American Red Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **31**
- SRM **13.1**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Clear Choice	4.72 kg (86.4%)	80 %	4
Grain	Caraaroma	0.11 kg (2%)	78 %	400
Grain	Słód Caramunich Typ II Weyermann	0.28 kg (5.1%)	73 %	120
Grain	Chocolate Malt (US)	0.05 kg (0.9%)	60 %	690
Grain	Black Barley (Roast Barley)	0.05 kg (0.9%)	55 %	985
Grain	Płatki owsiane	0.25 kg (4.6%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	90 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	10 g	30 min	15.5 %
Boil	Cascade	10 g	10 min	6 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	30 g	0 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis