

# Red Ale

- Gravity **14.3 BLG**
- ABV ---
- IBU **46**
- SRM **14**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **25.5 liter(s)**

## Steps

- Temp **66 C**, Time **75 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **19.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (78.4%)	80 %	5
Grain	Carared	0.75 kg (11.8%)	75 %	39
Grain	Caraaroma	0.1 kg (1.6%)	78 %	400
Grain	Płatki owsiane	0.5 kg (7.8%)	85 %	3
Grain	Jęczmień palony	0.03 kg (0.5%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %
Boil	Simcoe	50 g	5 min	13.2 %
Dry Hop	Simcoe	100 g	4 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale