

# Red Ale

---

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **9**
- SRM **14.8**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malth	5 kg (55.6%)	80 %	50
Grain	Karmelowy Czerwony	2 kg (22.2%)	75 %	59
Grain	Słód owsiany Fawcett	1 kg (11.1%)	61 %	5
Grain	Strzegom Karmel 30	1 kg (11.1%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	20 g	60 min	6 %
Aroma (end of boil)	Tradition	30 g	5 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew BE-256	Ale	Dry	11.5 g	Fermentis