

# Red Ale II

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU ---
- SRM **12.7**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2.5 kg (46.3%)	79 %	10
Grain	Strzegom Pilzneński	1.5 kg (27.8%)	80 %	4
Grain	Strzegom Karmel 150	0.75 kg (13.9%)	75 %	150
Grain	Aroma CastleMalting	0.45 kg (8.3%)	78 %	100
Grain	Viking melanoidynowy	0.2 kg (3.7%)	75 %	60

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Simcoe	30 g	0 min	12.9 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	Hibiskus	100 g	Boil	10 min
Flavor	Płatki dzikiej róży	50 g	Boil	10 min