

## Red cafe Ale

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **39**
- SRM **15.7**
- Style **Red IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **27.9 liter(s)**
- Total mash volume **36.7 liter(s)**

### Fermentables

| Type  | Name                  | Amount         | Yield  | EBC |
|-------|-----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt  | 7 kg (80.2%)   | 80 %   | 5   |
| Grain | Pszeniczny            | 0.3 kg (3.4%)  | 85 %   | 4   |
| Grain | Rahr - Red Wheat Malt | 0.28 kg (3.2%) | 85 %   | 89  |
| Grain | Castle Cafe           | 0.35 kg (4%)   | 75.5 % | 480 |
| Grain | Strzegom Karmel 30    | 0.3 kg (3.4%)  | 75 %   | 30  |
| Grain | Płatki owsiane        | 0.5 kg (5.7%)  | 60 %   | 3   |

### Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | lunga      | 20 g   | 60 min | 11 %       |
| Aroma (end of boil) | Cascade PL | 25 g   | 10 min | 5.2 %      |
| Aroma (end of boil) | Chinook    | 25 g   | 10 min | 13 %       |
| Aroma (end of boil) | Zula       | 25 g   | 10 min | 8.3 %      |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 100 ml | ---        |

### Extras

| Type        | Name         | Amount | Use for | Time   |
|-------------|--------------|--------|---------|--------|
| Water Agent | Kwas mlekowy | 4 g    | Mash    | ---    |
| Fining      | Whirlflock   | 2.5 g  | Boil    | 10 min |