

# Red Force One

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- Gravity **12.6 BLG**
- ABV ---
- IBU **36**
- SRM **17.2**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (56.8%)	85 %	7
Grain	Monachijski	0.8 kg (18.2%)	80 %	16
Grain	Jęczmień palony	0.05 kg (1.1%)	55 %	985
Grain	weyermann - Carared	1 kg (22.7%)	75 %	39
Grain	Weyermann - Carafa I	0.05 kg (1.1%)	70 %	690

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kent Goldings	30 g	60 min	5.1 %
Boil	Fuggles	20 g	30 min	5.2 %
Aroma (end of boil)	Cascade	15 g	10 min	6.8 %
Aroma (end of boil)	Fuggles	10 g	10 min	5.2 %
Aroma (end of boil)	Cascade	15 g	5 min	6.8 %
Whirlpool	Citra	30 g	3 min	12.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis