

Red Queen v2

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **23**
- SRM **9.7**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **22.3 liter(s)**

Steps

- Temp **51 C**, Time **10 min**
- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **55.4C**
- Add grains
- Keep mash **10 min** at **51C**
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	MEP@Ale	3.5 kg (70.7%)	82 %	8.5
Grain	Strzegom Monachijski typ I	1 kg (20.2%)	79 %	16
Grain	Weyermann - Carared	0.4 kg (8.1%)	75 %	45
Grain	Jęczmień palony	0.05 kg (1%)	55 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Perle	25 g	60 min	6 %
Boil	Lublin (Lubelski)	30 g	20 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	150 ml	Fermentum Mobile