

Season RED ALE

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **23**
- SRM **7**
- Style **Flanders Red Ale**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **39.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **27.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **39.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 8 kg (87%) | 80 % | 5 |
| Grain | Weyermann - Carared | 0.8 kg (8.7%) | 75 % | 45 |
| Grain | Melanoiden Malt | 0.4 kg (4.3%) | 80 % | 39 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Spalt | 10 g | 60 min | 5.5 % |
| Boil | Hallertau Blanc | 10 g | 60 min | 11 % |
| Boil | Spalt | 10 g | 45 min | 5.5 % |
| Boil | Hallertau Blanc | 10 g | 45 min | 11 % |
| Boil | Spalt | 5 g | 5 min | 5.5 % |
| Boil | Hallertau Blanc | 5 g | 5 min | 11 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|-------|
| Water Agent | sól epson | 4 g | Mash | 1 min |
| Water Agent | kwasy cytrynowy | 10 g | Mash | 1 min |