

Belgian Red Beer

- Gravity **13.8 BLG**
- ABV ---
- IBU **16**
- SRM **10.3**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (62.5%)	80 %	7
Grain	Pilzneński	0.8 kg (16.7%)	81 %	4
Grain	BESTMALZ - Best Melanoidin	0.2 kg (4.2%)	75 %	71
Grain	Melanoiden Malt	0.8 kg (16.7%)	80 %	39

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	5 g	80 min	4.5 %
Boil	Saaz (Czech Republic)	5 g	10 min	4.5 %
Boil	Challenger	4 g	80 min	7 %
Boil	Challenger	4 g	10 min	7 %
Boil	Brewers Gold	4 g	80 min	7.6 %
Boil	Brewers Gold	4 g	10 min	7.6 %
Boil	Goldings	4 g	80 min	5 %
Boil	Golding	4 g	10 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Abbey II	Ale	Dry	11.5 g	Wyeast Labs