

# Bloody Red Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **11.2**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **27.2 liter(s)**
- Total mash volume **34 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **27.2 liter(s)** of strike water to **59.4C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	5 kg (73.5%)	83 %	6
Grain	Carared	1.5 kg (22.1%)	75 %	39
Grain	Special W	0.3 kg (4.4%)	70 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	40 g	50 min	5 %
Boil	East Kent Goldings	40 g	20 min	5 %
Aroma (end of boil)	East Kent Goldings	20 g	0 min	5 %

## Yeasts

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

## Notes

- Brzeczka 29.09.2020  
Fermentacja Burzliwa 15 dni  
Fermentacja cicha od 14 dni  
Rozlew 28.10  
Cukier 6g/l

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