

# Ekstra Red UK Hoops

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **35**
- SRM **10.7**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1.5 liter(s)**
- Total mash volume **2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **1.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **24.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Red Ale - Viking Malt	0.5 kg (12.8%)	75 %	70
Liquid Extract	Bruntal	3.4 kg (87.2%)	81 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pilgrim	40 g	30 min	10.3 %
Aroma (end of boil)	Pilgrim	20 g	1 min	10.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis