

Red Ale

- Gravity **11.4 BLG**
- ABV ---
- IBU **21**
- SRM **13.6**
- Style **Flanders Red Ale**

Batch size

- Expected quantity of finished beer **2500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **2625 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **3162.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1377.6 liter(s)**
- Total mash volume **1836.8 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **1377.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **2244.1 liter(s)** of **76C** water or to achieve **3162.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|------------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 395.2 kg (86.1%) | 80 % | 7 |
| Grain | Karmelowy Czerwony | 41.6 kg (9.1%) | 75 % | 59 |
| Grain | Strzegom Karmel 300 | 20.8 kg (4.5%) | 70 % | 299 |
| Grain | Black (Patent) Malt | 1.6 kg (0.3%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Topaz | 455 g | 60 min | 15 % |
| Boil | Topaz | 1365 g | 10 min | 15 % |
| Boil | Topaz | 1820 g | 5 min | 15 % |
| Boil | Topaz | 1360 g | 2 min | 15 % |