

## Red ale

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU ---
- SRM **12.4**
- Style **Irish Red Ale**

### 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 **14.3 liter(s)**
- Total mash volume **19 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (63.2%)	80 %	5
Grain	Viking melanoidynowy	0.5 kg (10.5%)	75 %	60
Grain	Biscuit Malt	0.5 kg (10.5%)	79 %	45
Grain	Karmelowy Jasny 30EBC	0.25 kg (5.3%)	75 %	50
Grain	Weyermann Caramunich 3	0.5 kg (10.5%)	76 %	150