

Red Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **7**
- 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 **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **40 min** at **66C**
- Keep mash **30 min** at **72C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	5 kg (75.8%)	80 %	4
Grain	Viking Pale Ale malt	0.25 kg (3.8%)	80 %	5
Grain	Monachijski Ciemny Steinbach	0.5 kg (7.6%)	100 %	30
Grain	Weyermann - Caraamber	0.3 kg (4.5%)	75 %	65
Grain	Weyermann - Carared	0.5 kg (7.6%)	75 %	45
Grain	Cara Gold Castlemalting	0.05 kg (0.8%)	78 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	20 g	60 min	4.5 %
Boil	Fuggles	40 g	30 min	4.5 %
Boil	East Kent Goldings	40 g	10 min	5.1 %

Yeasts

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

Notes

- Brzeczka 21.07
Fermentacja burzliwa 14dni
Fermentacja cicha 14 dni
Blg końcowe 3
Rozlew 18.08.2020
Cukier 6g/l
Jul 21, 2020, 12:50 PM