

# Red Ale

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **14**
- SRM **13.5**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	3 kg (54.5%)	80 %	16
Grain	red ale	1 kg (18.2%)	75 %	70
Grain	Žytni	1 kg (18.2%)	75 %	40
Grain	viking cookie	0.5 kg (9.1%)	78 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	15 g	20 min	7.1 %
Boil	Saaz (Czech Republic)	15 g	15 min	4.5 %
Aroma (end of boil)	Perle	15 g	10 min	7.1 %
Dry Hop	Ahtanum	15 g	5 day(s)	3.9 %