

Red Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **8.5**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **30.2 liter(s)**
- Total mash volume **37.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (66.2%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (13.2%)	79 %	16
Grain	Red Active	1 kg (13.2%)	80 %	35
Grain	Płatki owsiane	0.5 kg (6.6%)	60 %	3
Grain	Jęczmień palony	0.07 kg (0.7%)	55 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Boil	Hallertau Blanc	10 g	60 min	7.4 %
Aroma (end of boil)	Citra	20 g	10 min	12 %
Aroma (end of boil)	Hallertau Blanc	20 g	10 min	7.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Herb	hibiskus	30 g	Secondary	2 day(s)

Notes

- hibiskus do połowy warki
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