

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
Apr 5, 2021, 12:04 PM