

# Red Ale

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **9**
- SRM **14.8**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Fermentables

| Type  | Name                  | Amount       | Yield | EBC |
|-------|-----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malth | 5 kg (55.6%) | 80 %  | 50  |
| Grain | Karmelowy Czerwony    | 2 kg (22.2%) | 75 %  | 59  |
| Grain | Słód owsiany Fawcett  | 1 kg (11.1%) | 61 %  | 5   |
| Grain | Strzegom Karmel 30    | 1 kg (11.1%) | 75 %  | 30  |

## Hops

| Use for             | Name      | Amount | Time   | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil                | Tradition | 20 g   | 60 min | 6 %        |
| Aroma (end of boil) | Tradition | 30 g   | 5 min  | 6 %        |

## Yeasts

| Name           | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| Safbrew BE-256 | Ale  | Dry  | 11.5 g | Fermentis  |