

## Red ALE B

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **7.1**
- Style **Irish Red Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **27.2 liter(s)**

### Steps

- Temp **52 C**, Time **20 min**
- Temp **66 C**, Time **50 min**

### Mash step by step

- Heat up **21.2 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **50 min** at **66C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	PALE ALE/PILS BYDGOSZCZ	5 kg (82.6%)	82 %	4.8
Grain	MONACHIJSKI typ I BYDGOSZCZ	1 kg (16.5%)	80 %	16
Grain	Czekoladowy 800	0.05 kg (0.8%)	60 %	800

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	25 g	60 min	7.4 %
Aroma (end of boil)	Perle	25 g	15 min	8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Safale