

# Red Ale cienias

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **42**
- SRM **6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **47 liter(s)**
- Trub loss **5 %**
- Size with trub loss **49.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **59.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7.5 kg (68.2%)	80 %	5
Grain	Viking Munich Malt	2.5 kg (22.7%)	78 %	18
Grain	Strzegom Pale Ale	0.5 kg (4.5%)	79 %	6
Grain	Karmelowy Czerwony 60	0.5 kg (4.5%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	25 g	60 min	7 %
Boil	Challenger	25 g	30 min	7 %
Boil	Citra	50 g	30 min	12 %
Boil	Citra	50 g	4 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	24.57 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech	10.68 g	Boil	15 min