

# Red Ale III

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **27**
- SRM **10.8**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **42 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **39 liter(s)** of **76C** water or to achieve **57 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (33.3%)	80 %	5
Grain	Red Active Viking	3 kg (25%)	79 %	35
Grain	Carared Weyermann	3 kg (25%)	75 %	45
Grain	Strzegom Wiedeński	2 kg (16.7%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	70 g	50 min	5 %
Boil	East Kent Goldings	60 g	20 min	5 %
Boil	East Kent Goldings	60 g	5 min	5 %
Whirlpool	East Kent Goldings	60 g	0 min	5 %
Dry Hop	East Kent Goldings	50 g	14 day(s)	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	19.17 g	Safale

## Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Brzeczka 16.12  
Blg start 14  
Fermentacja burzliwa 16 dni  
Fermentacja cicha od 19dni  
Chmienie na zimno do połowy warki  
Blg końcowe 3,5 dla chmielonej na zimno i 4  
Rozlew 19.01  
*Dec 16, 2020, 6:00 PM*