

## Red Ale #leftovers + cherry

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **23**
- SRM **9**
- Style **Irish Red Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

### Steps

- Temp **56 C**, Time **10 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **15.6 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **10 min** at **56C**
- Keep mash **30 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner Zero	3.8 kg (73.1%)	82 %	4
Grain	Viking Caramel 50	0.75 kg (14.4%)	75 %	50
Grain	Viking Red Ale	0.55 kg (10.6%)	75 %	70
Grain	Viking Munich Dark	0.1 kg (1.9%)	78 %	22

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	15 g	50 min	6.3 %
Boil	Brewers Gold	15 g	30 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	35 g	10 min	4.5 %
Aroma (end of boil)	Hersbrucker	10 g	10 min	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M47 Belgian Abbey	Ale	Slant	150 ml	Mangrove Jack's

The only one that I have currently

### Extras

Type	Name	Amount	Use for	Time
Flavor	Cherry Tea	50 g	Boil	10 min

### Notes

- This is a trial recipe from leftovers  
*Jan 8, 2022, 10:44 AM*