

# RED AUSTRALIAN PALE ALE

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **25**
- SRM **9.5**
- Style **Red IPA**

## 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 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **25 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (64.3%)	79 %	6
Grain	VIKING MALT RED ACTIVE	2 kg (28.6%)	79 %	35
Grain	Karmelowy Czerwony	0.5 kg (7.1%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	25 g	60 min	7.5 %
Boil	Mandarina Bavaria	25 g	15 min	7.5 %
Aroma (end of boil)	Mandarina Bavaria	25 g	2 min	7.5 %
Dry Hop	Mandarina Bavaria	25 g	4 day(s)	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	11.5 g	fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	skórka gorzkiej pomarańczy	20 g	Boil	15 min