

Red cafe Ale

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **39**
- SRM **15.7**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **27.9 liter(s)**
- Total mash volume **36.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 7 kg (80.2%) | 80 % | 5 |
| Grain | Pszeniczny | 0.3 kg (3.4%) | 85 % | 4 |
| Grain | Rahr - Red Wheat Malt | 0.28 kg (3.2%) | 85 % | 89 |
| Grain | Castle Cafe | 0.35 kg (4%) | 75.5 % | 480 |
| Grain | Strzegom Karmel 30 | 0.3 kg (3.4%) | 75 % | 30 |
| Grain | Płatki owsiane | 0.5 kg (5.7%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 11 % |
| Aroma (end of boil) | Cascade PL | 25 g | 10 min | 5.2 % |
| Aroma (end of boil) | Chinook | 25 g | 10 min | 13 % |
| Aroma (end of boil) | Zula | 25 g | 10 min | 8.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------|--------|---------|--------|
| Water Agent | Kwas mlekowy | 4 g | Mash | --- |
| Fining | Whirlflock | 2.5 g | Boil | 10 min |