

## 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