

## Red Force One v2 14.06.2016

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- Gravity **12.1 BLG**
- ABV ---
- IBU ---
- SRM **16.3**
- 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 **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2 kg (45.5%)	81 %	5
Grain	Weyermann - Pale Ale Malt	1 kg (22.7%)	85 %	7
Grain	Weyermann - Carared	0.5 kg (11.4%)	75 %	45
Grain	Jęczmień palony	0.05 kg (1.1%)	55 %	985
Grain	Carafa	0.05 kg (1.1%)	70 %	664
Grain	Monachijski	0.8 kg (18.2%)	80 %	16

### Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Us-05	Ale	Dry	11.5 g	---