

## Ruber Cervorum (Irish Red Ale)

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- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **17**
- SRM **19.4**
- 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 **20 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **11.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (53.3%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (26.7%)	79 %	10
Grain	Weyermann - Carared	0.25 kg (6.7%)	75 %	45
Grain	Caraaroma	0.25 kg (6.7%)	78 %	400
Grain	Weyermann - Dehusked Carafa I	0.25 kg (6.7%)	70 %	690

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	60 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis