

Wild Red Ale

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **38**
- SRM **16.6**
- Style **Old Ale**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **21.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **67.5 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **77C**
- Add grains
- Keep mash **60 min** at **67.5C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **21.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Redactive	6 kg (100%)	78 %	35

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	25 g	50 min	15.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Biowar	Ale	Slant	200 ml	Biowar