

#27 RED AUSTRALIAN PALE ALE

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **58**
- SRM **9.8**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **53 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **61 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **56 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **42 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **25 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **33 liter(s)** of **76C** water or to achieve **61 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale | 9 kg (64.3%) | 79 % | 6 |
| Grain | VIKING MALT RED ACTIVE | 4 kg (28.6%) | 79 % | 35 |
| Grain | Karmelowy Czerwony | 1 kg (7.1%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 100 g | 30 min | 4.7 % |
| Boil | Galaxy | 100 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us 05 | Ale | Dry | 34.5 g | fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|---------|--------|
| Spice | skórka gorzkiej pomarańczy | 20 g | Boil | 15 min |