

# American Red Ale

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **74**
- SRM **12.4**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **60 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **60 min** at **73C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (36.6%)	95 %	4
Grain	Strzegom Monachijski typ I	2 kg (48.8%)	95 %	16
Grain	Strzegom Karmel 30	0.25 kg (6.1%)	75 %	30
Grain	Caraaroma	0.15 kg (3.7%)	78 %	400
Grain	Weyermann - Carapils	0.15 kg (3.7%)	78 %	4
Grain	Barwiący	0.05 kg (1.2%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Aroma (end of boil)	Amarillo	30 g	15 min	9.5 %
Aroma (end of boil)	Glacier	25 g	15 min	5.5 %
Dry Hop	Glacier	25 g	7 day(s)	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	10 g	Safbrew