

Barbe Rouge

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **16**
- SRM **3.9**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **30 min**
- Evaporation rate **20 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **15.4 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **68.9C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **4 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (53.6%)	80 %	5
Grain	Pszeniczny	0.5 kg (17.9%)	85 %	4
Grain	Płatki owsiane	0.4 kg (14.3%)	85 %	3
Grain	Rye, Flaked	0.4 kg (14.3%)	78.3 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Barbe Rouge	50 g	15 min	6.6 %
Dry Hop	Barbe Rouge	50 g	2 day(s)	6.6 %