

## Belgian Red Beer ☐☐☐☐

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **16**
- SRM **7.8**
- Style **Belgian Specialty Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	3 kg (62.5%)	80 %	8
Grain	Pilzneński	0.8 kg (16.7%)	81 %	4
Grain	Melanoiden Malt 40	0.8 kg (16.7%)	80 %	40
Grain	Melanoiden Malt 80	0.2 kg (4.2%)	80 %	80

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (USA)	8 g	80 min	3.75 %
Boil	Challenger	4 g	80 min	7 %
Boil	Brewers Gold	4 g	80 min	7.6 %
Boil	Golding	4 g	80 min	5 %
Aroma (end of boil)	Saaz (USA)	8 g	10 min	3.75 %
Aroma (end of boil)	Challenger	4 g	10 min	7 %
Aroma (end of boil)	Brewers Gold	4 g	10 min	7.6 %
Aroma (end of boil)	Golding	4 g	10 min	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Belgian Fruit Spicy Ale Yeast	Ale	Slant	300 ml	Gozdawa