

# DrStro's RedAleRT

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU ---
- SRM **15.3**
- Style **Flanders Red Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **55 C**, Time **15 min**
- Temp **70 C**, Time **45 min**
- Temp **76 C**, Time **10 min**
- Temp **100 C**, Time **60 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **45 min** at **70C**
- Keep mash **10 min** at **76C**
- Keep mash **60 min** at **100C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (51.2%)	80 %	4
Grain	Strzegom Pszeniczny	2 kg (29.3%)	81 %	6
Grain	Karmelowy Pszeniczny Strzegom	0.8 kg (11.7%)	79 %	100
Grain	Caraaroma Weyermann	0.25 kg (3.7%)	78 %	400
Adjunct	Chmiel do zacierania	0.03 kg (0.4%)	--- %	---
Grain	Briess - Special Roast Malt	0.25 kg (3.7%)	72 %	90

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Crystal	30 g	60 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Sanprobi IBS (L. plantarum) 20-35st.C 2 dni	Wine	Culture	20 g	20sztuk
FM21 Odkrycie sezonu 18-25 st.C do końca burzliwej	Ale	Slant	200 ml	Fermentum Mobile
Wyeast - Brettanomyces bruxellensis; starter z połowy fiolki; 24-30 st.C	Ale	Liquid	400 ml	Wyeast Labs

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min
Other	Pożywka	2 g	Boil	15 min
Other	Kostki dębowe wyłowione z Flemish Red Ale	20 g	Secondary	90 day(s)

### Notes

- Inspiracja:  
<http://lobhob.com/guide/dr-lambics-guide-to-brewing-your-first-s>  
<http://sourbeerblog.com/dr-lambics-sour-red-ale/>  
 Info o bakteriach:  
<http://www.beerfreak.pl/warzenie-piw-kwasnych-lactobacillus/>  
<https://phdinbeer.com/2015/04/13/physiology-of-flavors-in-beer-lactobacillus-species/>  
*Sep 11, 2017, 9:43 AM*
- Napowietrzyć brzeczkę przed zadaniem drożdży  
*Sep 12, 2017, 12:42 AM*