

# Honeydew RED

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **34**
- SRM **14.2**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **30.7 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	3.4 kg (51.5%)	78 %	6
Grain	Bestmalz Red X	1.5 kg (22.7%)	79 %	30
Grain	Weyermann - Melanoiden Malt	0.5 kg (7.6%)	81 %	53
Grain	Weyermann - Caraamber	0.3 kg (4.5%)	75 %	65
Grain	Caraaroma	0.3 kg (4.5%)	78 %	400
Grain	Peat Smoked Malt	0.1 kg (1.5%)	74 %	6
Sugar	Honey	0.5 kg (7.6%)	88 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cluster	10 g	60 min	7.75 %
Boil	Warrior	20 g	60 min	14 %
Whirlpool	Cluster	20 g	10 min	7.75 %
Whirlpool	Warrior	5 g	10 min	14 %
Dry Hop	Cluster	20 g	14 day(s)	7.75 %
Dry Hop	Warrior	10 g	7 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's -M15 Empire Ale	Ale	Dry	11 g	Mangrove Jack's