

# Peated Red Ale

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **32**
- SRM **9.9**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **11.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.6 liter(s)**
- Total mash volume **9.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **70 C**, Time **10 min**

## Mash step by step

- Heat up **7.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **70C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **11.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Peated Malt	1.25 kg (57.6%)	81 %	5
Grain	Monachijski	0.72 kg (33.2%)	80 %	16
Grain	Viking melanoidynowy	0.1 kg (4.6%)	75 %	60
Grain	Weyermann Spezial W	0.1 kg (4.6%)	68 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Extra Styrian Dana	10 g	60 min	10.2 %
Aroma (end of boil)	Kent Goldings	20 g	5 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis