

# Red Ale #1

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **53**
- SRM **18.3**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **15 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	5 kg (76.9%)	80.5 %	6
Grain	Weyermann - Carared	1 kg (15.4%)	75 %	45
Grain	Caraaroma	0.5 kg (7.7%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	50 g	30 min	13.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	0.5 g	Boil	15 min