

# Red Ale 14

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **33**
- SRM **13.1**
- Style **American Amber 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (52.2%)	80 %	5
Grain	Strzegom Monachijski typ I	2 kg (34.8%)	79 %	16
Grain	Red ale	0.5 kg (8.7%)	75 %	70
Grain	Jęczmień palony	0.05 kg (0.9%)	55 %	985
Grain	Aromatic Malt	0.2 kg (3.5%)	78 %	170

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	55 min	13.5 %
Boil	Willamette	30 g	15 min	5 %
Boil	Cascade	35 g	5 min	6 %

## Notes

- viking pale ale 3kg  
monachijski I 2kg  
jęczmień prażony 0,05kg  
red ale 0,5kg  
caramel aromatic 0,2kg
- magnum 15g  
willamette 30g  
cascade 35g  
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