

## Red Ale - BIAB

---

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **33**
- SRM **14.2**
- Style **Irish Red Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **12.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **8.8 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **6.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **12.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (51.3%)	80 %	5
Grain	Red Ale Viking Malt	0.4 kg (20.5%)	75 %	70
Grain	Acid Malt	0.2 kg (10.3%)	58.7 %	6
Grain	Strzegom Czekoladowy jasny	0.15 kg (7.7%)	68 %	400
Grain	Płatki owsiane	0.2 kg (10.3%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	30 min	4.7 %
Aroma (end of boil)	East Kent Goldings	20 g	20 min	4.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	---