

Red Ale #leftovers + cherry

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **23**
- SRM **9**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **56 C**, Time **10 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **10 min** at **56C**
- Keep mash **30 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Viking Pilsner Zero | 3.8 kg (73.1%) | 82 % | 4 |
| Grain | Viking Caramel 50 | 0.75 kg (14.4%) | 75 % | 50 |
| Grain | Viking Red Ale | 0.55 kg (10.6%) | 75 % | 70 |
| Grain | Viking Munich Dark | 0.1 kg (1.9%) | 78 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Hallertau Tradition | 15 g | 50 min | 6.3 % |
| Boil | Brewers Gold | 15 g | 30 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 35 g | 10 min | 4.5 % |
| Aroma (end of boil) | Hersbrucker | 10 g | 10 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|-------|--------|-----------------|
| Mangrove Jack's M47 Belgian Abbey | Ale | Slant | 150 ml | Mangrove Jack's |

The only one that I have currently

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Flavor | Cherry Tea | 50 g | Boil | 10 min |

Notes

- This is a trial recipe from leftovers
Jan 8, 2022, 10:44 AM