

# RED ALE US-05

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **41**
- SRM **18.6**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (84.7%)	82 %	4
Grain	Red Active	0.2 kg (3.4%)	78 %	30
Grain	Red Ale	0.5 kg (8.5%)	76 %	70
Grain	Strzegom Barwiący	0.2 kg (3.4%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga	30 g	25 min	11 %
Boil	Magnum	30 g	15 min	13.5 %

## Yeasts

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