

Red Alert na 10 L

- Gravity **13.3 BLG**
- ABV ---
- IBU **24**
- SRM **13**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.7 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **8.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------|----------------|-------|------|
| Grain | Pale ale | 2.5 kg (85.3%) | 80 % | 6.5 |
| Grain | Melanoidynowy | 0.15 kg (5.1%) | 78 % | 80 |
| Grain | Carared | 0.13 kg (4.4%) | 75 % | 45 |
| Grain | Caramunich II | 0.12 kg (4.1%) | 73 % | 120 |
| Grain | Jęczmień palony | 0.03 kg (1%) | 65 % | 1150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|---------|--------|------------|
| Boil | Marynka | 10.47 g | 60 min | 8.8 % |
| Boil | Challenger | 5.24 g | 30 min | 5.8 % |
| Boil | Challenger | 5.24 g | 0 min | 5.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------------|
| US-05 | Ale | Dry | 6.03 g | Fermentis Safale |

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 5.24 g | Boil | 10 min |