

# Red Force One

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **32**
- SRM **14.5**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.7 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **18.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg (66.4%)	85 %	7
Grain	Strzegom Monachijski typ I	1 kg (19%)	79 %	16
Grain	Carared	0.7 kg (13.3%)	75 %	39
Grain	Jęczmień palony	0.07 kg (1.3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kent Goldings	50 g	60 min	5.5 %
Dry Hop	East Kent Goldings	50 g	14 day(s)	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.4 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Fining	irish moss	5 g	Boil	5 min