

# Red Force One

- Gravity **11.7 BLG**
- ABV ---
- IBU **44**
- SRM **12.9**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **18.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **14.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.7 kg (66.7%)	85 %	7
Grain	Strzegom Monachijski typ I	0.8 kg (19.8%)	79 %	16
Grain	Carared	0.5 kg (12.3%)	75 %	39
Grain	Jęczmień palony	0.05 kg (1.2%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kent Goldings	30 g	60 min	5.5 %
Boil	Fuggles	20 g	30 min	4.5 %
Boil	Simcoe	10 g	30 min	13 %
Boil	Fuggles	10 g	15 min	4.5 %
Boil	Cascade	5 g	10 min	6 %
Boil	Cascade	5 g	5 min	6 %
Dry Hop	Cascade	15 g	3 day(s)	6 %

## 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