

## Red is Good

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- Gravity **12.6 BLG**
- ABV ---
- IBU **25**
- SRM **12.2**
- Style **Irish Red Ale**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

### Steps

- Temp **52 C**, Time **20 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **19.6 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **40 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.2 kg (57.1%)	80 %	4
Grain	Strzegom Monachijski typ II	0.3 kg (5.4%)	79 %	22
Grain	Strzegom Pale Ale	0.5 kg (8.9%)	79 %	6
Grain	Karmelowy Czerwony	0.8 kg (14.3%)	75 %	59
Grain	Weyermann - Carared	0.5 kg (8.9%)	75 %	45
Grain	Strzegom Bursztynowy	0.2 kg (3.6%)	70 %	49
Grain	Melanoiden Malt	0.1 kg (1.8%)	80 %	39

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	10 g	60 min	7 %
Boil	Challenger	20 g	30 min	7 %
Boil	Kent Goldings	20 g	10 min	5.5 %

Boil	Fuggles	20 g	10 min	4.5 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11 g	Safale