

## #22 Slovenian Red Ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **46**
- SRM **12.4**
- Style **Red IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **77C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.95 kg (32.5%)	80 %	5
Grain	Strzegom Wiedeński	1.5 kg (25%)	79 %	10
Grain	Strzegom Monachijski typ I	1.5 kg (25%)	79 %	16
Grain	Karmelowy Czerwony	1 kg (16.7%)	75 %	59
Grain	Carafa III	0.05 kg (0.8%)	70 %	1034

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Wolf	15 g	60 min	11.6 %
Boil	Styrian Wolf	15 g	40 min	11.6 %
Boil	Styrian Cardinal	15 g	20 min	8.2 %
Boil	Styrian Cardinal	15 g	5 min	8.2 %
Whirlpool	Styrian Golding	30 g	15 min	2.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Slant	200 ml	Mangrove Jack's