

## #27 RED AUSTRALIAN PALE ALE

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **58**
- SRM **9.8**
- Style **Red IPA**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **53 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **61 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **56 liter(s)**

### Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **2 min**

### Mash step by step

- Heat up **42 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **25 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **33 liter(s)** of **76C** water or to achieve **61 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	9 kg (64.3%)	79 %	6
Grain	VIKING MALT RED ACTIVE	4 kg (28.6%)	79 %	35
Grain	Karmelowy Czerwony	1 kg (7.1%)	75 %	59

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	100 g	30 min	4.7 %
Boil	Galaxy	100 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	34.5 g	fermentis

### Extras

Type	Name	Amount	Use for	Time
Spice	skórka gorzkiej pomarańczy	20 g	Boil	15 min