

# Barbe Rouge

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **9**
- SRM **4.8**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **30.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5 kg (58.8%)	81 %	5
Grain	Weyermann pszeniczny jasny	1 kg (11.8%)	80 %	6
Grain	Oats, Flaked	2 kg (23.5%)	80 %	2
Sugar	Candi Sugar, Clear	0.5 kg (5.9%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Barbe Rouge	100 g	10 min	6.6 %
Dry Hop	Barbe Rouge	100 g	2 day(s)	6.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Jagody	2000 g	Secondary	14 day(s)