

## Belgian Red

---

- Gravity **13.1 BLG**
- ABV ---
- IBU **48**
- SRM **9.7**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 3 kg (62.5%)   | 80 %  | 5   |
| Grain | Strzegom Pilzneński        | 0.8 kg (16.7%) | 80 %  | 4   |
| Grain | Melanoiden Malt            | 0.8 kg (16.7%) | 80 %  | 39  |
| Grain | BESTMALZ - Best Melanoidin | 0.2 kg (4.2%)  | 75 %  | 71  |

### Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Brewers Gold    | 40 g   | 60 min | 7.6 %      |
| Boil    | Challenger      | 13 g   | 15 min | 7 %        |
| Boil    | Styrian Golding | 13 g   | 15 min | 3.6 %      |
| Boil    | Challenger      | 13 g   | 5 min  | 7 %        |
| Boil    | Styrian Golding | 13 g   | 5 min  | 3.6 %      |
| Boil    | Challenger      | 13 g   | 0 min  | 7 %        |
| Boil    | Styrian Golding | 13 g   | 0 min  | 3.6 %      |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11.5 g | Fermentis  |