

Red Ale

- Gravity **14.3 BLG**
- ABV ---
- IBU **46**
- SRM **14**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **25.5 liter(s)**

Steps

- Temp **66 C**, Time **75 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **19.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (78.4%) | 80 % | 5 |
| Grain | Carared | 0.75 kg (11.8%) | 75 % | 39 |
| Grain | Caraaroma | 0.1 kg (1.6%) | 78 % | 400 |
| Grain | Płatki owsiane | 0.5 kg (7.8%) | 85 % | 3 |
| Grain | Jęczmień palony | 0.03 kg (0.5%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Magnum | 25 g | 60 min | 13.5 % |
| Boil | Simcoe | 50 g | 5 min | 13.2 % |
| Dry Hop | Simcoe | 100 g | 4 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |