

Red Ale

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **9**
- SRM **14.8**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malth | 5 kg (55.6%) | 80 % | 50 |
| Grain | Karmelowy Czerwony | 2 kg (22.2%) | 75 % | 59 |
| Grain | Słód owsiany Fawcett | 1 kg (11.1%) | 61 % | 5 |
| Grain | Strzegom Karmel 30 | 1 kg (11.1%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil | Tradition | 20 g | 60 min | 6 % |
| Aroma (end of boil) | Tradition | 30 g | 5 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| Safbrew BE-256 | Ale | Dry | 11.5 g | Fermentis |