

# Red Ale 4

---

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **22**
- SRM **9.9**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **43 liter(s)**
- Trub loss **5 %**
- Size with trub loss **45.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **52.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **36 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Sparge using **28.4 liter(s)** of **76C** water or to achieve **52.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	8 kg (66.7%)	83 %	4
Grain	Carared	4 kg (33.3%)	75 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	65 g	55 min	4.5 %
Boil	Fuggles	65 g	20 min	4.5 %
Aroma (end of boil)	Fuggles	70 g	0 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	19.17 g	---

## Notes

- Brzeczka 18.03  
Cicha od 25.03  
Rozlew 11.04  
Glukoza 225/38l  
*Mar 18, 2021, 11:51 AM*