

## Red Alert na 10 L

---

- Gravity **13.3 BLG**
- ABV ---
- IBU **24**
- SRM **13**
- Style **Irish Red Ale**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.7 liter(s)**

### Steps

- Temp **52 C**, Time **15 min**
- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **8.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale	2.5 kg (85.3%)	80 %	6.5
Grain	Melanoidynowy	0.15 kg (5.1%)	78 %	80
Grain	Carared	0.13 kg (4.4%)	75 %	45
Grain	Caramunich II	0.12 kg (4.1%)	73 %	120
Grain	Jęczmień palony	0.03 kg (1%)	65 %	1150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10.47 g	60 min	8.8 %
Boil	Challenger	5.24 g	30 min	5.8 %
Boil	Challenger	5.24 g	0 min	5.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	6.03 g	Fermentis Safale

### Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5.24 g	Boil	10 min