

Red is Good

- Gravity **12.6 BLG**
- ABV ---
- IBU **25**
- SRM **12.2**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **40 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.2 kg (57.1%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.3 kg (5.4%) | 79 % | 22 |
| Grain | Strzegom Pale Ale | 0.5 kg (8.9%) | 79 % | 6 |
| Grain | Karmelowy Czerwony | 0.8 kg (14.3%) | 75 % | 59 |
| Grain | Weyermann - Carared | 0.5 kg (8.9%) | 75 % | 45 |
| Grain | Strzegom Bursztynowy | 0.2 kg (3.6%) | 70 % | 49 |
| Grain | Melanoiden Malt | 0.1 kg (1.8%) | 80 % | 39 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Challenger | 10 g | 60 min | 7 % |
| Boil | Challenger | 20 g | 30 min | 7 % |
| Boil | Kent Goldings | 20 g | 10 min | 5.5 % |

| | | | | |
|------|---------|------|--------|-------|
| Boil | Fuggles | 20 g | 10 min | 4.5 % |
|------|---------|------|--------|-------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale | Dry | 11 g | Safale |