

## Season RED ALE

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- Gravity **10.7 BLG**
- ABV ---
- IBU **29**
- SRM **8.7**
- Style **Flanders Red Ale**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **25 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (61.5%)	80 %	6.5
Grain	Weyermann - Carared	1.5 kg (23.1%)	75 %	45
Grain	Melanoiden Malt	0.5 kg (7.7%)	80 %	39
Grain	Biscuit Malt	0.5 kg (7.7%)	79 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Idaho 7	5 g	60 min	12.7 %
Boil	Cascade	5 g	60 min	6 %
Boil	Cascade	10 g	30 min	6 %
Boil	Cascade	10 g	10 min	6 %
Boil	Idaho 7	20 g	10 min	12.7 %
Whirlpool	Cascade	25 g	15 min	6 %
Whirlpool	Idaho 7	25 g	15 min	12.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis US-05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	chlorekwapnia	12 g	Mash	1 min
Water Agent	sól epton	6 g	Mash	1 min
Water Agent	kwac cytrynowy	10 g	Mash	1 min