

Bloody Red Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **11.2**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **27.2 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **27.2 liter(s)** of strike water to **59.4C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Maris Otter Crisp | 5 kg (73.5%) | 83 % | 6 |
| Grain | Carared | 1.5 kg (22.1%) | 75 % | 39 |
| Grain | Special W | 0.3 kg (4.4%) | 70 % | 300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 40 g | 50 min | 5 % |
| Boil | East Kent Goldings | 40 g | 20 min | 5 % |
| Aroma (end of boil) | East Kent Goldings | 20 g | 0 min | 5 % |

Yeasts

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

Notes

- Brzeczka 29.09.2020
Fermentacja Burzliwa 15 dni
Fermentacja cicha od 14 dni
Rozlew 28.10
Cukier 6g/l

Sep 29, 2020, 4:57 PM