

# Kangoo Red Ale

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **50**
- SRM **9.4**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **15 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **77C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **15 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt  | 3.1 kg (88.6%) | 80 %  | 5   |
| Grain | Strzegom Karmel 150   | 0.25 kg (7.1%) | 75 %  | 150 |
| Grain | Karmelowy Jasny 30EBC | 0.15 kg (4.3%) | 75 %  | 30  |

## Hops

| Use for   | Name          | Amount | Time   | Alpha acid |
|-----------|---------------|--------|--------|------------|
| Boil      | Enigma (AUS)  | 5 g    | 60 min | 17.2 %     |
| Boil      | Chinook       | 5 g    | 60 min | 13 %       |
| Boil      | Enigma (AUS)  | 5 g    | 10 min | 17.2 %     |
| Boil      | Nelson Sauvín | 10 g   | 5 min  | 11 %       |
| Whirlpool | Vic Secret    | 20 g   | 10 min | 16.3 %     |
| Whirlpool | Nelson Sauvín | 10 g   | 10 min | 11 %       |

## Yeasts

| Name                                 | Type | Form | Amount | Laboratory      |
|--------------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M36 Liberty Bell Ale | Ale  | Dry  | 10 g   | Mangrove Jack's |