Red Ale Redemption

- Gravity **12.2 BLG**
- ABV **---**
- IBU **22**
- SRM **16.1**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.8 kg *(85.8%)*	80 %	7
Grain	Karmelowy Czerwony	0.4 kg *(9%)*	75 %	59
Grain	Strzegom Karmel 300	0.2 kg *(4.5%)*	70 %	299
Grain	Jęczmień palony	0.03 kg *(0.7%)*	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	5 g	60 min	9.5 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	15 g	10 min	15.5 %
Aroma (end of boil)	Centennial	20 g	5 min	10.5 %
Aroma (end of boil)	Amarillo	15 g	2 min	9.5 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	5 g	0 min	15.5 %
Dry Hop	Columbus/Tomahawk/Zeus	10 g	5 day(s)	15.5 %
Dry Hop	Amarillo	10 g	5 day(s)	9.5 %
Dry Hop	Centennial	10 g	5 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	10 g	Safale

Extras

Type	Name	Amount	Use for	Time
Spice	Płatki dębowe Sherry Oloroso	20 g	Secondary	7 day(s)