

# Barbe Rouge

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- Gravity **12.9 BLG**
- ABV ---
- IBU **45**
- SRM **5.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Malteurope	4 kg (80%)	79 %	7
Grain	Pszeniczny Malteurope	1 kg (20%)	79 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Barbe Rouge	30 g	60 min	6.6 %
Boil	Barbe Rouge	50 g	20 min	6.6 %
Boil	Barbe Rouge	50 g	0 min	6.6 %
Dry Hop	Barbe Rouge	70 g	3 day(s)	6.6 %

## Yeasts

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