

# Belgian Red

- Gravity **13.1 BLG**
- ABV ---
- IBU **48**
- SRM **9.7**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (62.5%)	80 %	5
Grain	Strzegom Pilzneński	0.8 kg (16.7%)	80 %	4
Grain	Melanoiden Malt	0.8 kg (16.7%)	80 %	39
Grain	BESTMALZ - Best Melanoidin	0.2 kg (4.2%)	75 %	71

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Brewers Gold	40 g	60 min	7.6 %
Boil	Challenger	13 g	15 min	7 %
Boil	Styrian Golding	13 g	15 min	3.6 %
Boil	Challenger	13 g	5 min	7 %
Boil	Styrian Golding	13 g	5 min	3.6 %
Boil	Challenger	13 g	0 min	7 %
Boil	Styrian Golding	13 g	0 min	3.6 %

## Yeasts

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