

# 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