

# Red Ale

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- Gravity **11.4 BLG**
- ABV ---
- IBU **21**
- SRM **13.6**
- Style **Flanders Red Ale**

## Batch size

- Expected quantity of finished beer **2500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **2625 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **3162.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1377.6 liter(s)**
- Total mash volume **1836.8 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **1377.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **2244.1 liter(s)** of **76C** water or to achieve **3162.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	395.2 kg (86.1%)	80 %	7
Grain	Karmelowy Czerwony	41.6 kg (9.1%)	75 %	59
Grain	Strzegom Karmel 300	20.8 kg (4.5%)	70 %	299
Grain	Black (Patent) Malt	1.6 kg (0.3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	455 g	60 min	15 %
Boil	Topaz	1365 g	10 min	15 %
Boil	Topaz	1820 g	5 min	15 %
Boil	Topaz	1360 g	2 min	15 %