

# 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 %       |