

Red Ale 13 BLG

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **10**

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 **4 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **26.3 liter(s)**

Steps

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

Mash step by step

- Heat up **21 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.8 kg (72.4%)	85 %	7
Grain	Weyermann - Carared	0.4 kg (7.6%)	75 %	45
Grain	Strzegom Monachijski typ I	1 kg (19%)	79 %	16
Grain	Jęczmień palony	0.05 kg (1%)	55 %	1100

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	7 %
Boil	Fuggles	10 g	15 min	4.5 %
Boil	Fuggles	10 g	10 min	4.5 %
Aroma (end of boil)	Fuggles	10 g	1 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	11.5 g	Danstar

Notes

- Jęczmień palony na koniec gotowania
Mar 10, 2020, 9:27 AM