

# Red Ale

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- Gravity **13.6 BLG**
- ABV ---
- IBU **45**
- SRM **18.2**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **22.7 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (79.2%)	80 %	4
Grain	Strzegom pszeniczny	0.7 kg (13.9%)	--- %	6
Grain	Strzegom Karmel 300	0.3 kg (5.9%)	70 %	299
Grain	Strzegom Barwiący	0.05 kg (1%)	--- %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	20 g	60 min	14 %
Boil	Admiral	20 g	10 min	13.5 %
Boil	Lublin (Lubelski)	30 g	2 min	4 %
Boil	Admiral	30 g	2 min	13.5 %