

Red Ale

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **30**
- SRM **10**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **34.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|--------|-----|
| Grain | Bestmalz Red X | 5 kg (62.5%) | 79 % | 30 |
| Grain | Briess - Pilsen Malt | 3 kg (37.5%) | 80.5 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Cascade PL | 50 g | 60 min | 5.2 % |
| Mash | Strata | 50 g | 60 min | 13.6 % |
| Boil | Cascade | 30 g | 20 min | 8.4 % |