

# Red Ale cienias

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **42**
- SRM **6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **47 liter(s)**
- Trub loss **5 %**
- Size with trub loss **49.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **59.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt  | 7.5 kg (68.2%) | 80 %  | 5   |
| Grain | Viking Munich Malt    | 2.5 kg (22.7%) | 78 %  | 18  |
| Grain | Strzegom Pale Ale     | 0.5 kg (4.5%)  | 79 %  | 6   |
| Grain | Karmelowy Czerwony 60 | 0.5 kg (4.5%)  | 75 %  | 59  |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Challenger | 25 g   | 60 min | 7 %        |
| Boil    | Challenger | 25 g   | 30 min | 7 %        |
| Boil    | Citra      | 50 g   | 30 min | 12 %       |
| Boil    | Citra      | 50 g   | 4 min  | 12 %       |

## Yeasts

| Name         | Type | Form | Amount  | Laboratory |
|--------------|------|------|---------|------------|
| Safale US-05 | Ale  | Dry  | 24.57 g | Fermentis  |

## Extras

| Type   | Name | Amount  | Use for | Time   |
|--------|------|---------|---------|--------|
| Fining | Mech | 10.68 g | Boil    | 15 min |