

# Red Ale II

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **24**
- SRM **10.1**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.5 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**

## Mash step by step

- Heat up **16.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (63.1%)	80 %	5
Grain	Strzegom Monachijski typ II	1.5 kg (27%)	79 %	22
Grain	Karmelowy Czerwony	0.5 kg (9%)	75 %	50
Grain	Strzegom Barwiący	0.05 kg (0.9%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	12.9 %
Boil	Styrian Golding	15 g	30 min	4.8 %
Boil	Styrian Golding	15 g	5 min	4.8 %