

Red Ale II

- 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 % |