

Red Ale Redemption

- Gravity **12.2 BLG**
- ABV ---
- IBU **22**
- SRM **16.1**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 3.8 kg (85.8%) | 80 % | 7 |
| Grain | Karmelowy Czerwony | 0.4 kg (9%) | 75 % | 59 |
| Grain | Strzegom Karmel 300 | 0.2 kg (4.5%) | 70 % | 299 |
| Grain | Jęczmień palony | 0.03 kg (0.7%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Amarillo | 5 g | 60 min | 9.5 % |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 15 g | 10 min | 15.5 % |
| Aroma (end of boil) | Centennial | 20 g | 5 min | 10.5 % |
| Aroma (end of boil) | Amarillo | 15 g | 2 min | 9.5 % |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 5 g | 0 min | 15.5 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 10 g | 5 day(s) | 15.5 % |
| Dry Hop | Amarillo | 10 g | 5 day(s) | 9.5 % |
| Dry Hop | Centennial | 10 g | 5 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale | Dry | 10 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------------------------|--------|-----------|----------|
| Spice | Płatki dębowe Sherry Oloroso | 20 g | Secondary | 7 day(s) |