

# Red Queen

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- Gravity **12.1 BLG**
- ABV ---
- IBU **27**
- SRM **10.9**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **21.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (85.6%)	79 %	5.5
Grain	Melanoiden Malt	0.35 kg (6.7%)	80 %	70
Grain	Strzegom Bursztynowy	0.35 kg (6.7%)	70 %	50
Grain	Strzegom Barwiący	0.06 kg (1.1%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	12 %
Boil	Cascade	25 g	30 min	6 %
Boil	Cascade	20 g	10 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale