

# Red Shaving

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **28**
- SRM **8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **11.7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (66.7%)	80 %	5
Grain	Red malt	1 kg (33.3%)	80 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	50 min	13.4 %
Aroma (end of boil)	Citra	5 g	10 min	13.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	Fermentis