

Test 2/1

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **19**
- SRM **12.7**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **64 liter(s)**
- Trub loss **0 %**
- Size with trub loss **64 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **64.6 liter(s)**

Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **5.4 liter(s) / kg**
- Mash size **75.6 liter(s)**
- Total mash volume **89.6 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **75.6 liter(s)** of strike water to **65.9C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **3 liter(s)** of **76C** water or to achieve **64.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (42.9%)	81 %	4
Grain	Rahr - Red Wheat Malt	3 kg (21.4%)	85 %	89
Grain	Bestmalz Red X	5 kg (35.7%)	79 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cashmere	50 g	60 min	8 %
Whirlpool	Cashmere	50 g	5 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
S04	Ale	Dry	11 g	Fermentis