

Red Ale #2

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **22**
- SRM **6.2**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

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

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5 kg (84.7%)	81 %	5
Grain	Strzegom Bursztynowy	0.1 kg (1.7%)	70 %	49
Grain	Red Active	0.7 kg (11.9%)	75 %	35
Grain	Weyermann - Carared	0.1 kg (1.7%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	12.3 %
Boil	Fuggles	30 g	10 min	4.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP002 - English Ale Yeast	Ale	Slant	200 ml	White Labs