

# Barbe Rouge

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- Gravity **12.9 BLG**
- ABV ---
- IBU **45**
- SRM **5.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount     | Yield | EBC |
|-------|-----------------------|------------|-------|-----|
| Grain | Pale Ale Malteurope   | 4 kg (80%) | 79 %  | 7   |
| Grain | Pszeniczny Malteurope | 1 kg (20%) | 79 %  | 4   |

## Hops

| Use for | Name        | Amount | Time     | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil    | Barbe Rouge | 30 g   | 60 min   | 6.6 %      |
| Boil    | Barbe Rouge | 50 g   | 20 min   | 6.6 %      |
| Boil    | Barbe Rouge | 50 g   | 0 min    | 6.6 %      |
| Dry Hop | Barbe Rouge | 70 g   | 3 day(s) | 6.6 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11.5 g | ---        |