

# Cunado's Bio Red Pale Ale - V4

American Pale Ale  
Recipe by **Klaus Astner**



Batch Size	Losses	Boil Time	Mash Efficiency	Mash Volume	Sparge Volume
<b>40 L</b>	<b>2.01 L</b>	<b>60 mins</b>	<b>75%</b>	<b>29.40 L</b>	<b>23.31 L</b>
OG (SG)	FG (SG)	IBU	Colour (EBC)	ABV	
<b>1.048</b>	<b>1.007</b>	<b>50.4</b>	<b>19.8</b>	<b>5.36%</b>	

Mash and Sparge volumes calculated using the "G40-cunados" profile.

## Fermentables

	Amount	Usage	PPG	EBC
Bestmalz Pale Ale Bio Supplier: Custom Fermentable	6.00 kg (67%)	Mash	36.0	6.0
Carared Supplier: Weyermann	2.00 kg (22%)	Mash	35.8	47.3
Oats, Flaked Supplier: Generic	0.50 kg (6%)	Mash	36.8	2.0
Carahell Supplier: Weyermann	0.35 kg (4%)	Mash	34.8	25.6
Ireks Karamell Dunkel 400 EBC Supplier: Custom Fermentable	0.15 kg (2%)	Mash	36.0	400.1

## Mash Steps

	Temp	Time
Saccharification	65 °C	60 min
Mash Out	75 °C	30 min

## Hops

	Amount	Type	Usage	Time	AA
Magnum (IBU: 12.4)	17.00 g (8%)	Pellet	Boil	60 min	11.3
Perle (IBU: 12.5)	35.00 g (16%)	Pellet	Boil	15 min	8.3

Hops	Amount	Type	Usage	Time	AA
Amarillo (IBU: 12.7)	39.00 g (17%)	Pellet	Boil	15 min	7.6
Comet (IBU: 2.4)	6.00 g (3%)	Pellet	Boil	15 min	9.5
Comet (IBU: 10.4)	50.00 g (22%)	Pellet	Hop Stand	0 min @ 90 °C	9.5
Columbus (CTZ) (IBU: 0.0)	50.00 g (22%)	Pellet	Dry Hop	6 days	15
Citra (IBU: 0.0)	28.00 g (12%)	Pellet	Dry Hop	6 days	12

Yeast	Amount	Attenuation
Verdant IPA	1 packets	79 %

Fermentation Steps	Temp	Time
Fermentation 1	18 °C	10 days

Notes
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