

#054 Irish Red Ale

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **21**
- SRM **10.3**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **12 %**
- Size with trub loss **21.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **21.3 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett - Maris Otter	2.2 kg (51.8%)	81 %	5
Grain	Viking Pale Ale malt	1.7 kg (40%)	80 %	6.5
Grain	Fawcett - Crystal	0.2 kg (4.7%)	70 %	140
Grain	Fawcett - Dark Crystal	0.1 kg (2.4%)	71 %	220
Grain	Jęczmień palony	0.05 kg (1.2%)	55 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	15 g	60 min	9.19 %
Boil	East Kent Goldings	15 g	20 min	5.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	250 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
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Fining	whirfloc T	1.25 g	Boil	10 min
Other	pożywka dla drożdży Wyeast	3 g	Boil	10 min