

#1 PP Irish Red Ale

- Gravity **11.4 BLG**
- ABV ---
- IBU **22**
- SRM **17.4**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.65 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.1 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **67.7C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pilzneński | 1.5 kg (36.6%) | 81 % | 4 |
| Grain | Monachijski | 2 kg (48.8%) | 80 % | 16 |
| Grain | Strzegom Karmel 30 | 0.25 kg (6.1%) | 75 % | 30 |
| Grain | Caraaroma | 0.15 kg (3.7%) | 78 % | 400 |
| Grain | Briess - Carapils Malt | 0.15 kg (3.7%) | 74 % | 3 |
| Grain | Barwiący | 0.05 kg (1.2%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | lunga | 10 g | 60 min | 11 % |
| Boil | Fuggles | 15 g | 30 min | 4.5 % |
| Boil | Fuggles | 15 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Gozdawa Pure Ale Yeast 7 | Ale | Dry | 11.5 g | gozdawa |