

# Dożynkowe Irlandzkie

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **29**
- SRM **16.4**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **24.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.35 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **31.1 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **31 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (69.9%)	80 %	6
Grain	Biscuit Malt (Cookie)	1 kg (14%)	79 %	70
Grain	Strzegom Monachijski typ II	0.5 kg (7%)	79 %	22
Grain	Weyermann - Carared	0.5 kg (7%)	75 %	50
Grain	Jęczmień palony	0.15 kg (2.1%)	55 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	60 min	5.1 %
Boil	Saaz (Czech Republic)	50 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	20 g	Fermentis
Mangrove Jack's M15 Empire Ale	Ale	Dry	20 g	Mangrove Jack's

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	whirlfloc	2 g	Boil	5 min