

## ES Irish Red Ale

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **27**
- SRM **9.3**
- Style **Irish Red Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **16.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

| Type  | Name                     | Amount          | Yield | EBC  |
|-------|--------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt     | 4.6 kg (85.1%)  | 80 %  | 5    |
| Grain | Strzegom Wiedeński0,5    | 0.5 kg (9.3%)   | 79 %  | 10   |
| Grain | Karmelowy żytni Strzegom | 0.275 kg (5.1%) | 75 %  | 150  |
| Grain | Strzegom Barwiący        | 0.03 kg (0.6%)  | 68 %  | 1300 |

### Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Puławski | 30 g   | 60 min | 8.9 %      |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 100 ml | Fermentis  |

### Extras

| Type        | Name | Amount | Use for | Time  |
|-------------|------|--------|---------|-------|
| Water Agent | gips | 4 g    | Mash    | 0 min |