

III - Irish Red Ale

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **24**
- SRM **9.5**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3 kg (65.9%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 1 kg (22%) | 79 % | 16 |
| Grain | Carared | 0.5 kg (11%) | 75 % | 39 |
| Grain | Jęczmień palony | 0.05 kg (1.1%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|-----------|------------|
| Boil | Jester - UK | 25 g | 55 min | 6.9 % |
| Boil | Jester - UK | 10 g | 16 min | 6.9 % |
| Dry Hop | Jester - UK | 10 g | 10 day(s) | 6.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |