

# Imperial irish red ale

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- Gravity **17.5 BLG**
- ABV ---
- IBU **37**
- SRM **11**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (66.7%)  | 82 %  | 4   |
| Grain | Carared             | 1 kg (13.3%)  | 75 %  | 39  |
| Grain | Pszeniczny          | 1 kg (13.3%)  | 85 %  | 4   |
| Grain | Caraaroma           | 0.15 kg (2%)  | 78 %  | 400 |
| Grain | Caramunich          | 0.15 kg (2%)  | 75 %  | 90  |
| Grain | Melanoiden Malt     | 0.2 kg (2.7%) | 80 %  | 39  |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 30 g   | 60 min | 11 %       |
| Boil    | lunga | 20 g   | 20 min | 11 %       |
| Boil    | Perle | 50 g   | 0 min  | 7 %        |

## Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 20 g   | Danstar    |