

# IRA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **10.3**
- 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 **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (70.6%)	80 %	6
Grain	Weyermann - Carared	0.2 kg (4%)	80 %	50
Grain	Jęczmień palony	0.06 kg (1.2%)	55 %	1000
Grain	Strzegom Monachijski typ I	1 kg (20.2%)	79 %	15
Grain	Biscuit Malt	0.2 kg (4%)	79 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	5.8 %
Boil	Challenger	10 g	10 min	5.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	11 g	Danstar