

# IRA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **12**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **10.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **9.7 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield  | EBC  |
|-------|------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt   | 2 kg (93%)     | 80 %   | 5    |
| Grain | Fawcett - Pale Crystal | 0.1 kg (4.7%)  | 72.8 % | 90   |
| Grain | Carafa III             | 0.05 kg (2.3%) | 70 %   | 1034 |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Marynka            | 11 g   | 60 min | 8.3 %      |
| Boil    | East Kent Goldings | 5 g    | 15 min | 5.1 %      |

## Yeasts

| Name               | Type | Form   | Amount | Laboratory  |
|--------------------|------|--------|--------|-------------|
| Wyeast - Irish Ale | Ale  | Liquid | 125 ml | Wyeast Labs |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 3 g    | Boil    | 10 min |