

# IRA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **41**
- SRM **9.9**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11.1 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **73 C**, Time **5 min**

## Mash step by step

- Heat up **8.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **73C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (72.1%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (18%)	79 %	16
Grain	Weyermann - Carared	0.25 kg (9%)	75 %	45
Grain	Jęczmień palony	0.025 kg (0.9%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	55 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	6 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Finning	Mech Irlandzki	2 g	Boil	10 min