

# Ira

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **11.8**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **75 liter(s)**
- Trub loss **5 %**
- Size with trub loss **78.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **94.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **63 liter(s)**
- Total mash volume **81 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **63 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **49.9 liter(s)** of **76C** water or to achieve **94.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Red aktive	15 kg (83.3%)	79 %	35
Grain	Strzegom Pilzneński	2 kg (11.1%)	80 %	4
Grain	Pszeniczny	1 kg (5.6%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	80 g	60 min	9 %
Aroma (end of boil)	Crystal	100 g	10 min	4.5 %