

# IRA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **29**
- SRM **11.6**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 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 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.16 kg (78.3%)	80 %	5
Grain	Bestmalz Red X	0.26 kg (9.4%)	79 %	35
Grain	Płatki owsiane	0.28 kg (10.1%)	85 %	3
Grain	Jęczmień palony	0.06 kg (2.2%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	12 %
Boil	Fuggles	20 g	10 min	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	fermentis

## Extras

Type	Name	Amount	Use for	Time
Finings	mech irlandzki	3 g	Boil	15 min