

# IRA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **27**
- SRM **9.4**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **9.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.32 kg (70.9%)	80 %	5
Grain	Strzegom Monachijski typ I	0.66 kg (20.2%)	79 %	16
Grain	Strzegom Bursztynowy	0.26 kg (8%)	70 %	49
Grain	Jęczmień palony	0.03 kg (0.9%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	17 g	60 min	7 %
Boil	Styrian Golding	17 g	20 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-04	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	mech	6 g	Boil	20 min