

# IRA

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **23**
- SRM **13.9**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **24.1 liter(s)**
- Total mash volume **32.7 liter(s)**

## Steps

- Temp **64 C**, Time **20 min**
- Temp **67 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **24.1 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	0.5 kg (5.8%)	81 %	6
Grain	Briess - Pale Ale Malt	5 kg (58.1%)	80 %	7
Grain	Rahr - Red Wheat Malt	1.5 kg (17.4%)	85 %	89
Grain	Biscuit Malt	1 kg (11.6%)	79 %	45
Grain	Strzegom Monachijski typ I	0.6 kg (7%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	40 g	30 min	10 %
Aroma (end of boil)	Mosaic	40 g	1 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Liquid	200 ml	Fermentum Mobile

## Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- studzenie brzezki poprzez dodanie 11litrów lodu co ma dać 12blg brzezki nastawnej  
Wyszło 17 litrow 11,2 blg us04 saszetka i 11,8blg 17 fm12  
*Nov 2, 2024, 11:39 AM*