

# IRA ALE

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **27**
- SRM **17.4**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **100 C**, Time **60 min**

## Mash step by step

- Heat up **3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **60 min** at **100C**
- Sparge using **20.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1 kg (31.3%)	80 %	7
Liquid Extract	Amber Malt	1.2 kg (37.5%)	75 %	180
Dry Extract	WES ekstrakt słodowy jasny	1 kg (31.3%)	80 %	9

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	44 g	30 min	5.1 %
Aroma (end of boil)	Cascade	17 g	10 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---