

ira III

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **27**
- SRM **16.3**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|------|
| Grain | Weyermann - Carared | 0.5 kg (8.6%) | 75 % | 45 |
| Grain | Jęczmień palony | 0.15 kg (2.6%) | 55 % | 1000 |
| Grain | Fawcett - Dark Crystal | 0.2 kg (3.4%) | 71 % | 300 |
| Grain | Płatki owsiane | 0.44 kg (7.5%) | 85 % | 3 |
| Grain | BESTMALZ - Best Pilsen | 4.5 kg (77.1%) | 80.5 % | 4 |
| Grain | Biscuit Malt | 0.05 kg (0.9%) | 79 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | Challenger | 35 g | 60 min | 7 % |
| Aroma (end of boil) | East Kent Goldings | 25 g | 5 min | 5 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | whirlfloc | 1.25 g | Boil | 15 min |