

ira wiedeńska

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **22**
- SRM **5.9**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 3 kg (53.6%) | 80.5 % | 4 |
| Grain | wiedeński castlemalting | 2 kg (35.7%) | 79 % | 6 |
| Grain | Karmelowy Czerwony | 0.6 kg (10.7%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------------|--------|--------|------------|
| Boil | Target | 15 g | 60 min | 9 % |
| Boil | Marynka (goryczkowy) | 10 g | 40 min | 10 % |
| Boil | Hallertau | 15 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 100 ml | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|-------|
| Fining | mech irlandzki | 7 g | Boil | 7 min |