

IRAle#1 (wstępnie)

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **25**
- SRM **13.7**
- 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 **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|---------------|-------|------|
| Grain | Viking Pale Ale malt | 3 kg (53.6%) | 80 % | 5 |
| Grain | Viking Vienna Malt | 1 kg (17.9%) | 79 % | 7 |
| Grain | Monachijski typ II 20-254 EBC Viking Malt | 1 kg (17.9%) | 80 % | 20 |
| Grain | Weyermann - Carred | 0.5 kg (8.9%) | 70 % | 50 |
| Grain | Viking Malt Słód Barwiący | 0.1 kg (1.8%) | 65 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Challenger | 30 g | 60 min | 6.1 % |
| Boil | Styrian Golding | 20 g | 20 min | 3.4 % |
| Boil | Challenger | 10 g | 20 min | 6.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------|------|--------|---------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 1300 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g | Boil | 10 min |