

## IRAle#1 (wstępnie)

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- 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<br>20-254 EBC Viking<br>Malt | 1 kg (17.9%)  | 80 %  | 20   |
| Grain | Weyermann - Carred                              | 0.5 kg (8.9%) | 70 %  | 50   |
| Grain | Viking Malt Słód<br>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<br>Ciemności | Ale  | Liquid | 1300 ml | Fermentum Mobile |

## Extras

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