

# irasiad

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- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **23**
- SRM **14.9**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.2 kg (60.1%)	80 %	4
Grain	Red Active	1 kg (27.3%)	79 %	35
Grain	Strzegom Karmel 150	0.4 kg (10.9%)	75 %	150
Grain	Wheat, Roasted	0.06 kg (1.6%)	54.3 %	1700

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	20 g	60 min	9.1 %
Whirlpool	East Kent Goldings	15 g	0 min	5.1 %