

IREK HB

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **22**
- SRM **11**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **2 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19.1 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **75C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|------|
| Grain | Pale Ale soufflett | 3.2 kg (67.1%) | 80 % | 7 |
| Grain | Weyermann - Carared | 0.5 kg (10.5%) | 75 % | 45 |
| Grain | Weyermann - Monachijski typ I | 1 kg (21%) | 79 % | 15 |
| Grain | Jęczmień palony | 0.07 kg (1.5%) | 1 % | 1100 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 50 g | 35 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|-------|---------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Slant | 1000 ml | Fermentum Mobile |