

irish ale

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **15**
- SRM **12.6**

Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **6.7 liter(s)**
- Total mash volume **8.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Monachijski typ II | 0.5 kg (26%) | 79 % | 22 |
| Grain | Strzegom Pilzneński | 1.3 kg (67.7%) | 80 % | 4 |
| Grain | Strzegom Barwiący | 0.05 kg (2.6%) | 68 % | 1300 |
| Grain | Castlemalting Crystal | 0.07 kg (3.6%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 5 g | 60 min | 12.1 % |
| Boil | Sybilla | 10 g | 5 min | 5.2 % |