

# Irish beer

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **26**
- SRM **9.8**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.65 kg (70.3%)	80 %	5
Grain	Weyermann - Carared	0.5 kg (7.6%)	75 %	45
Grain	Strzegom Monachijski typ I	1.25 kg (18.9%)	79 %	16
Grain	Jęczmień palony	0.0615 kg (0.9%)	55 %	985
Grain	Karmelowy 50 - Viking Malt	0.15 kg (2.3%)	79 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	32 g	50 min	7 %
Boil	Styrian Golding	35 g	20 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	2000 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	500 g	Boil	10 min
Spice	karmel	300 g	Boil	10 min
Spice	ksilitol	500 g	Boil	5 min