

# irish pale ale

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **90**
- SRM **14.3**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **30.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	5 kg (65.4%)	78 %	6
Grain	Bestmalz Red X	2.5 kg (32.7%)	79 %	30
Grain	Chocolate Malt (UK)	0.15 kg (2%)	73 %	887

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	50 g	60 min	14.3 %
Boil	Citra	10 g	30 min	12 %
Boil	Sterling	20 g	30 min	4.5 %
Boil	Lublin (Lubelski)	20 g	30 min	4 %
Aroma (end of boil)	Citra	20 g	15 min	12 %
Aroma (end of boil)	Sterling	15 g	15 min	4.5 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis