

# Irish red Ale

- Gravity **13.6 BLG**
- ABV ---
- IBU **32**
- SRM **15.2**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.9 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **14.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	3 kg (60.4%)	80 %	4
Grain	Strzegom Monachijski typ I	1.2 kg (24.1%)	79 %	16
Grain	Carared	0.7 kg (14.1%)	75 %	39
Grain	Jęczmień palony	0.07 kg (1.4%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Lublin (Lubelski)	30 g	30 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis S-04	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	4 g	Boil	15 min

## Notes

- Pierwsza przerwa do negatywnej próbyjodowej  
*Sep 22, 2015, 1:47 AM*