

# 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*