

Irish Red Ale

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **59**
- SRM **6.4**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.1 kg (67.4%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 1 kg (21.7%) | 79 % | 10 |
| Grain | Karmelowy Czerwony | 0.5 kg (10.9%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Magnum | 30 g | 60 min | 13.5 % |
| Boil | flyer | 25 g | 15 min | 9 % |
| Dry Hop | flyer | 25 g | 7 day(s) | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|------|-------|--------|------------|
| Angielskie | Ale | Slant | 250 ml | --- |

Extras

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