

# Irish Red Ale

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **19.2**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.3 liter(s)**
- Total mash volume **13.7 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **10.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale - Maris Otter	3 kg (87.5%)	80 %	6
Grain	Crystal	0.4 kg (11.7%)	73 %	400
Grain	Jęczmień palony	0.03 kg (0.9%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bramling	15 g	60 min	6 %
Boil	Fluggers	15 g	20 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP004 - Irish Ale Yeast	Ale	Liquid	125 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	irlandzki mech	3 g	Boil	20 min