

Irish Red Ale

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **22**
- SRM **13.4**
- 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 **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.6 kg (84.3%)	80 %	5
Grain	Strzegom Wiedeński	0.5 kg (9.2%)	79 %	10
Grain	Strzegom Karmel 150	0.275 kg (5%)	75 %	150
Grain	Strzegom Barwiący	0.08 kg (1.5%)	68 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	30 g	60 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	111 ml	Fermentum Mobile

Notes

- Słód barwiący wrzucić na wygrzew.
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