

Irish Red Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **24**
- SRM **11.5**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------------------|-----------------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (68.6%) | 80 % | 5 |
| Grain | Weyermann Monachijski typ I | 1 kg (19.6%) | 79 % | 17 |
| Grain | Weyermann - Carared | 0.4 kg (7.8%) | 75 % | 45 |
| Grain | Acid Malt | 0.1 kg (2%) | 58.7 % | 6 |
| Grain | Jęczmień palony | 0.1 kg (2%) | 55 % | 985 |
| przy ostatniej przerwie | | | | |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Challenger | 25 g | 55 min | 7.4 % |
| Boil | East Kent Goldings | 30 g | 15 min | 4.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 200 ml | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g | Boil | 15 min |