

Irish Red Ale

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **25**
- SRM **10.2**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **15.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.5 kg (69.3%) | 85 % | 7 |
| Grain | Carared | 0.5 kg (9.9%) | 75 % | 39 |
| Grain | Monachijski | 1 kg (19.8%) | 80 % | 16 |
| Grain | Jęczmień palony | 0.05 kg (1%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 7.4 % |
| Boil | Styrian Golding | 30 g | 20 min | 2.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|-------|--------|------------|
| WLP004 - Irish Ale Yeast | Ale | Slant | 100 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|--------|
| Fining | Whirfloc | 0.5 g | Boil | 10 min |

Notes

- <http://blog.homebrewing.pl/irish-red-ale-receptura-ze-slodow/>
<http://blog.homebrewing.pl/irish-red-ale-wskazowki-do-zacierania-chmielenia-i-fermentacji/>
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