

irish red ale

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **25**
- SRM **14.1**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **2 %**
- Size with trub loss **27 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (87%) | 80 % | 5 |
| Grain | Weyermann - Carared | 0.3 kg (5.2%) | 75 % | 45 |
| Grain | crystal | 0.1 kg (1.7%) | 75 % | 150 |
| Grain | Słód Caramunich Typ II Weyermann | 0.2 kg (3.5%) | 73 % | 120 |
| Grain | Jęczmień palony | 0.15 kg (2.6%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | fuggle | 60 g | 60 min | 4.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|-------|--------|------------|
| WLP007 - Dry English Ale Yeast | Ale | Slant | 300 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | whirflock | 5 g | Boil | 10 min |