

# Irish Red Ale "Babski Browar"

- Gravity **12.4 BLG**
- ABV ---
- IBU **15**
- SRM **13.6**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.7 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **75C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.6 kg (84.9%)	79 %	6
Grain	Strzegom Wiedeński	0.5 kg (9.2%)	79 %	10
Grain	Strzegom Karmel 150	0.275 kg (5.1%)	75 %	150
Grain	Jęczmień palony	0.04 kg (0.7%)	55 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	30 g	60 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Notes

- Zacieranie z zapisków - Babski Browar  
Jęczmień palony na ostatnie 10 minut zacierania  
Gotowy zestaw - Sklep Esencje Smaku  
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