

# IRISH RED ALE wg D. Chrapek wer 2

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **31**
- SRM **14.9**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **31.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **31.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **31.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (68.8%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (13.8%)	79 %	16
Grain	carabody	0.5 kg (6.9%)	75 %	8
Grain	Jęczmień palony	0.1 kg (1.4%)	55 %	985
Grain	Melanoiden Malt	0.4 kg (5.5%)	80 %	39
Grain	Caraaroma	0.27 kg (3.7%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	40 g	60 min	7 %
Boil	Styrian Golding	40 g	20 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	500 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	10 g	Boil	15 min