

IRISH RED ALE

- Gravity **13.4 BLG**
- ABV ---
- IBU ---
- SRM **11.1**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------------|-----------------|-------|------|
| Grain | Strzegom Monachijski typ I | 1 kg (20.4%) | 79 % | 16 |
| Grain | Strzegom Pale Ale | 3 kg (61.1%) | 79 % | 6 |
| Grain | weyermann - carabelge | 0.259 kg (5.3%) | 70 % | 15.5 |
| Grain | Strzegom Karmel 150 | 0.25 kg (5.1%) | 75 % | 150 |
| Grain | Jęczmień palony | 0.005 kg (0.1%) | 55 % | 985 |
| Adjunct | Płatki owsiane błyskawiczne | 0.4 kg (8.1%) | 80 % | 1.2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Mash | Kent Goldings | 25 g | 60 min | 5.5 % |
| Mash | Fuggles | 10 g | 60 min | 4.5 % |
| Mash | Fuggles | 15 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------|-----|-----|--------|--------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |
|-------------|-----|-----|--------|--------|