

## Irish red (Dori)

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **35**
- SRM **9.3**
- Style **Irish Red Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **6 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.5 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.9 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **18.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount          | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 4.4 kg (70.8%)  | 80 %  | 5   |
| Grain | Strzegom Monachijski typ I | 1.25 kg (20.1%) | 79 %  | 16  |
| Grain | Weyermann - Carared        | 0.5 kg (8%)     | 75 %  | 45  |
| Grain | Jęczmień palony            | 0.063 kg (1%)   | 55 %  | 985 |

### Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Challenger      | 40 g   | 60 min | 7.8 %      |
| Boil    | Styrian Golding | 50 g   | 20 min | 3.4 %      |

### Yeasts

| Name                      | Type | Form   | Amount | Laboratory       |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale  | Liquid | 0.2 ml | Fermentum Mobile |