

## irish RED

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **38**
- SRM **13.4**
- Style **Irish Red Ale**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **20.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **20.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski typ I	3 kg (60%)	80 %	16
Grain	Weyermann - Pale Ale Malt	1 kg (20%)	85 %	7
Grain	Weyermann - Carared	0.5 kg (10%)	75 %	45
Grain	Weyermann pszeniczny jasny	0.25 kg (5%)	80 %	6
Grain	Carahell	0.2 kg (4%)	77 %	26
Grain	Jęczmień palony	0.05 kg (1%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	7 %
Aroma (end of boil)	Challenger	20 g	15 min	7 %
Aroma (end of boil)	Challenger	10 g	5 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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FM13 Irlandzkie Ciemności	Ale	Slant	100 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	2.5 g	Boil	10 min