

# Irlandzkie Czerwone

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **21**
- SRM **13.4**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name                    | Amount         | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Castle Pale Ale         | 3 kg (91.2%)   | 80 %  | 8   |
| Grain | Caramel Aromatic Viking | 0.25 kg (7.6%) | 78 %  | 160 |
| Grain | Jęczmień palony         | 0.04 kg (1.2%) | 55 %  | 985 |

## Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | East Kent Goldings | 20 g   | 60 min | 5.1 %      |
| Aroma (end of boil) | East Kent Goldings | 10 g   | 5 min  | 5.1 %      |

## Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 11 g   | Danstar    |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 2 g    | Boil    | 10 min |

## Notes

- Ekstrakt rzeczywisty początkowy 13,7 BLG.  
Ekstrakt końcowy 4,2 BLG  
Do refermentacji użyto roztworu 0,4 l wody z 40 g glukozy - wysycenie i nagazowanie słabe, minimalna piana.  
*Dec 27, 2018, 11:17 AM*