

Liam "Chippy" Brady

- Gravity **11.9 BLG**
- ABV ---
- IBU **19**
- SRM **5.7**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pale Ale Maris Otter | 3.5 kg (86.8%) | 86 % | --- |
| Grain | Crystal | 0.5 kg (12.4%) | 86 % | --- |
| Grain | Black Barley (Roast Barley) | 0.03 kg (0.7%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Fuggles | 20 g | 60 min | 4.5 % |
| Boil | Bramling | 20 g | 15 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 23 g | Safale |

Notes

- Twoj Browar - Irish Red Ale 12 BLG
Nov 29, 2016, 1:57 AM