

#16 Irish Red Ale

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **23**
- SRM **6.7**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **0 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.4 liter(s)**

Mash information

- Mash efficiency **83.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **40 min** at **66C**
- Keep mash **30 min** at **72C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Ślodoznia Strzegom - monachijski I	0.38 kg (7.6%)	79 %	12
Grain	Malteurop - Pale Ale	0.19 kg (3.8%)	80 %	6
Grain	Weyermann - Caraamber	0.23 kg (4.6%)	75 %	70
Grain	Weyermann - Carared	0.38 kg (7.6%)	75 %	45
Grain	Weyermann - Caramunich II	0.02 kg (0.4%)	75 %	120
Grain	Weyermann - Caramunich III	0.01 kg (0.2%)	75 %	150
Grain	Malteurop - pilzneński	3.8 kg (75.8%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	17 g	30 min	5.8 %
Boil	Marynka	13 g	60 min	9.4 %
Boil	Challenger	10 g	10 min	5.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 - Irlandzkie ciemno?ci	Ale	Culture	200 g	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	10 min