

IRA V

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **24**
- SRM **15.8**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **18.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **2 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	5 kg (82.6%)	80.5 %	6
Grain	Weyermann - Carared	0.5 kg (8.3%)	75 %	45
Grain	Jęczmień palony	0.2 kg (3.3%)	55 %	1000
Grain	BESTMALZ - Best Melanoidin	0.35 kg (5.8%)	75 %	71

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	15 g	60 min	11 %
Aroma (end of boil)	Fuggles	50 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc T	1.25 g	Boil	10 min

Notes

- jęczmień palony - koniec zacierania
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