

# Irish Red Ale II

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **21**
- SRM **18.5**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **1 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **19.3 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.2 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp Pale Ale	4.4 kg (86.8%)	83 %	6
Grain	Strzegom Czekoladowy 400	0.63 kg (12.4%)	68 %	400
Grain	Barwiący	0.038 kg (0.7%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bramling	25 g	60 min	6 %
Boil	Fuggles	25 g	20 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale